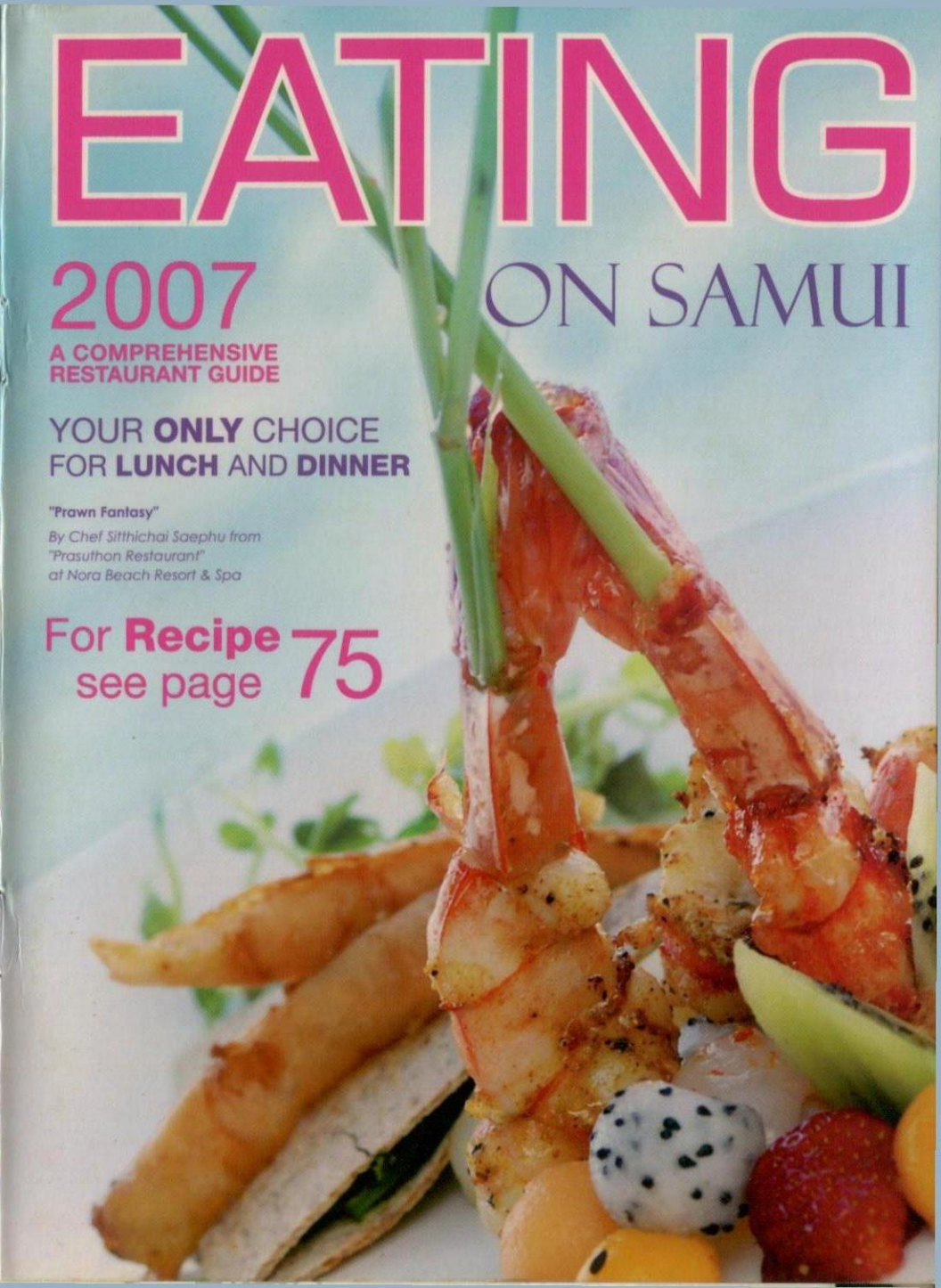
EATING

2007 ON SAMUI

A COMPREHENSIVE RESTAURANT GUIDE

YOUR **ONLY** CHOICE FOR **LUNCH** AND **DINNER**



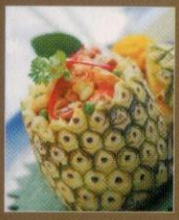
"Prawn Fantasy"

By Chef Sitthichai Saephu from "Prasuthon Restaurant" at Nora Beach Resort & Spa

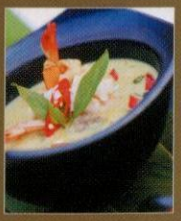
For **Recipe** see page 75











SALA THAI

Sala Thai is a part of Bo Phut Resort & Spa, one of the finest authentic Thai restaurants. It has an absolutely stunning location, beautiful architecture, decorated in Thai style. On the expansive outside terrace, one overlooks a lotus-pond complete with fountain. Here you will be serenaded by live Thai music and delicate by the sound of splashing water. All in all, a superb dining experience and great memories.

Sala Thai®

SALA THAI

12/12 Moo 1, Tambol Bo Phut, Amphur Koh Samui, Surat Thani 84320, Thailand
Tel: +66 (0) 7724 5777 Fax: +66 (0) 7724 5776
E-mail: info@bophutresort.com Website: www.bophutresort.com

BO PHUT
RESORT & SPA
Samui · Thailand

editor's letter

Eating on Samui is Koh Samui's newest and hottest restaurant guide.In the following pages you will find some of the best restaurants Samui has to offer.



When choosing restaurants to be included in this guide, we assess the overall experience: the food, the service and the ambience, to give you what we believe are the best dining options on the island. The guide is continually updated, and we welcome YOUR feedback on any restaurant that you visit on Samui. Get in touch! *(info@unitedpublishing.co.th)*

In order to make your selection easier restaurants have been categorised by the type of food on offer, and listings comprise not only photographs of the food and restaurant but menu samples, popular dishes, location maps and directions in Thai for taxi drivers. Furthermore each issue features more detailed reviews of selected restaurants.

So read on and enjoy!

Published & Distributed: United Publishing Co., Ltd. **Designed:** IT Graphix
Sale Office: 38/31 Moo 3, Tambon Bophut, Koh Samui, 84320 Thailand
Tel/Fax: 077 230 800 **Web:** www.unitedpublishing.co.th **Email:** info@unitedpublishing.co.th
Managing Director: Paisit Kapilakan **Marketing Director:** Pat Aupparisatjakul
Art Director: Paisit Kapilakan **Graphic Designer:** Chat Choocharoen
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Editor: Paisit Kapilakan **Front Cover:** Tan Wongpraywit

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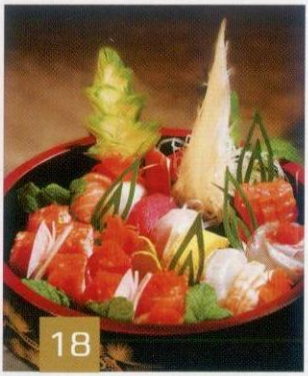
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International, Thai & Seafood

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International & Thai



DINING AT KANDABURI

Kandaburi Resort & Spa the newest resort from Kata Group Phuket totals up to 183 rooms with the Food and Beverage Village opening in April 2007: an open air breakfast court on the upper roof and a choice between Mediterranean and a Thai Restaurants, both seating 80 people.

Both are fully air conditioned with wine cellars. Don't forget that the relaxing Seahorse Pub enjoys sports coverage with traditional pub grub, on the upper floor with a wonderful sea view, and why not take a dip in the second pool, 30 meters long, next to the Seahorse pub and palm court breakfast. Delightful; what else can we say!





THE PAGE AT THE LIBRARY

Fresh, "clean food," with health in mind, and presented with style and elegance. The menu spans contemporary international and Thai dishes, perfectly complimenting the minimalist simplicity of the location. A nourishing experience for body and soul.

ANANTARA GOURMET WINE DINNER

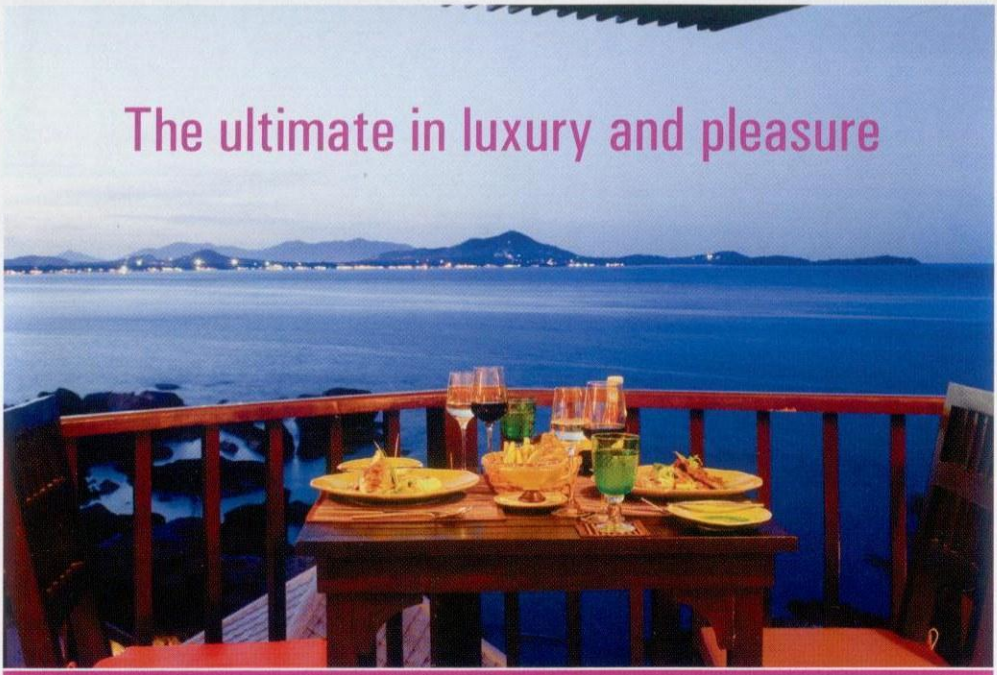
The Anantara Resort in Bo Phut will be hosting regular wine dinners that highlight the special relationship between gourmet dishes and fine wine.

Hosted by Executive Chef Don Lawson and the Anantara's very own wine Guru, Jirachai Sethisakko, a sumptuous 7-course menu is served with a selection of wines that are handpicked to suit the flavours involved in each particular dish.

These monthly feasts take place at the Anantara Resort's own Full Moon Restaurant, overlooking Bo Phut Bay. Reservations are required, call (66) 0 7742 8300 for more information.



The ultimate in luxury and pleasure





Nestled into the hillside between Chaweng and Lamai, amidst towering coconut palms and intricate pathways, Samui Cliff View Resort & Spa offers the finest views on the island.

Invigorating cliff front villas, two outstanding restaurants and a luxury spa:

See your expectations soar...

Cliff View RESTAURANT

CLIFF VIEW RESTAURANT
At Samui Cliff View Resort & Spa
Reservation: 077 414 001 - 10
www.samuicliffview.com



The Page at The Library

The Exec Chef at TL has created a simple and fresh menu of contemporary cuisine in addition to a selected Thai menu created by her Sous Chef - Chef Den. The combination of the two menus offers something for everyone.

The Contemporary menu by Chef Ali is called chapter 5. Lunch and Dinner is different. Light for lunch and a little different and soothing for Dinner. Both menus offer 5 starters, 5 mains and 5 desserts. All dishes are created to be very simple and fresh with as close to 5 ingredients as possible. This reflects the style of Exec Chef Ali – which is 'clean food' with no additives or preservatives.....just gorgeous. The idea is just simple fresh food. Chef Ali believes that food should nourish the body and spirit, be appealing to the eye and made with love. Presentation is minimal and elegant – a simple style that reflects the philosophy of the library that life need not be complicated.

Alison's food philosophy is that food should be simple and fresh – no preservatives or additives just gorgeous.







The Thai side of the menu also offers some western contemporary cuisine at lunch. Classics made fresh daily – Caesar salad, Margarita pizza, the Library club sandwich and homemade hamburgers. Daily specials will be offered in a classic and retro cuisine with new Library creations ongoing……

The Thai Dinner menu offers a variety of popular Thai dishes along with descriptions of how Thai food is traditionally eaten - together and differently to the Western style - as a way of assisting guests in making Thai food choices. All are elegantly presented.

Chef Ali's lunch choices are light, for example, Simple Greek Salad to start, Steamed Mussels inLemongrass and coconut broth as a main, and a sweet sushi roll of banana and peanut butter for dessert. Or Banoffee fool has already become a popular dessert choice.

Dinner offers Fried Ricotta with a little beetroot salad to start, a main of Sticky Maple syrup pork ribs with hot potato salad, and dessert of Strawberry tempura with vanilla ice cream. Classic apple crumble and custard has become a favorite too.

Reservation: 077 422 767-8

Please see page 66 for chef's profile



TARA RESTAURANT at Imperial Samui

It's all change at Imperial Samui, with the launch of a new Tara Restaurant.

The arrival of this modernized Tara Restaurant comes after a period of perfectionist development from its designers, and high anticipation from the island's resident and visiting restaurant clientele. It is worth the wait.

Everything is new: from lay-out, to building, to menu. Dining at Tara Restaurant is a fresh, compelling Samui experience and one not to be missed.

The main interior restaurant surrounds the light bar, high class and alive with energy. To the side is a new, open kitchen. This fluid use of space perfectly compliments the invigorated sea-front location, full sense of which diners can embrace with outside dining and a drink at the entertaining beach bar.

The beach front expansion of the restaurant is ideal as an impulsive retreat from driving along the long ring-road between Chaweng and Lamai. To experience the utmost ambience and conveniently full-scaled service at Tara exclusive Sky light terrace, an advance booking is recommended.

The roof-top Sky Light restaurant features four Thai salas, where visitors may enjoy cocktails before taking the meals at Sky Light's sofa-tables or down in the cozy comfort of the restaurant below. Through the sky-light itself, diners on the upper level view the activity at the restaurant's bar, framed above by the untainted night sky and beyond, fabulous views of Chaweng Noi.

Tara's excitingly updated menu matches the improvement of its home. The lunch menu is light and healthy, with a fine selection of spa cuisine. The theme is Mediterranean, and sees the dining menu expansively incorporating everything from Moroccan Duck, served with ruby red risotto, marinated artichoke and shallot confit, to home made, baked-as-you-watch pizzas. Vegetarian dishes at Tara appeal to all tastes, and the menu also includes a range of delectable Thai offerings for those wishing to indulge in the local cuisine.

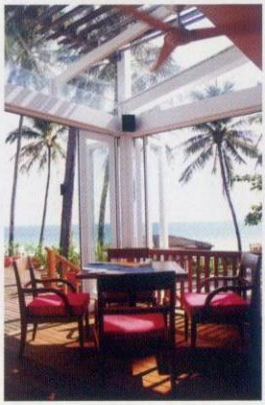
For the pleasure of comprehensive Tara dining, choose from one of three Thai Khantoke menus: seafood, mixed or vegetarian, served for two and ideal as part of a shared evening under the stars at the Sky Light restaurant.

An evening of elegant dining at Tara is made complete with a bottle from the extensive wine list. Offerings from all the major wine regions in the world are present, with emphasis on New World wines supported by classics from France and Italy. Tara Restaurant welcomes you with open arms. What are you waiting for?

"Better Than Ever"





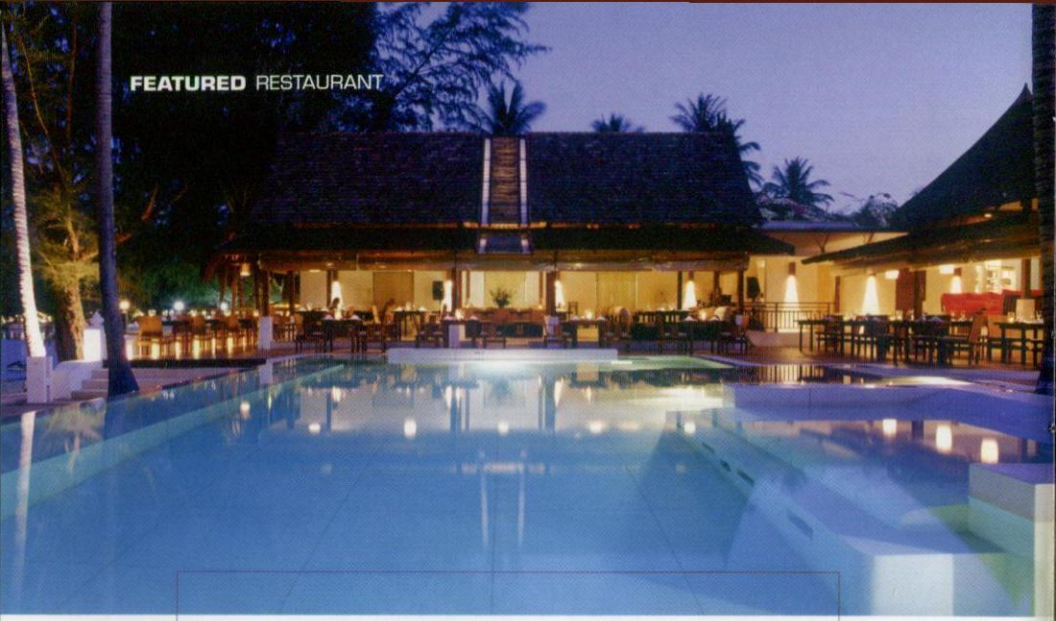




A choice of excellent Greek, Italian and Mediterranean Cuisine

Reservation: 077 422 020 ext 2

Please see page 44 for menu sample



SALA Restaurant

an essential Samui experience

SALA Restaurant is free-styling centre of style, leading the way in creative cuisine and sophisticated social setting.

The restaurant is directly on shores of Choeng Mon, and makes full use of its adjacent swimming pool to create a luminous turquoise hue that permeates the location. Diners enjoy friendly conversation and welcoming service around, either, the sophisticated SALA bar, beach front tables, or comfortable sofa-chairs.

SALA Restaurant is guided by the vision of Chef Jan Hollister and Food and Beverage Coordinator Peti Lau, whose boundless adherence to only the very best ingredients and the finest of tastes transcends any restriction held by theme or tradition to provide something refreshingly unique and excitingly personal.

Like it's newly opened sister restaurant, Pangaea, SALA offers a menu expansively intercontinental and yet caringly detailed. All Thai cuisine is meticulously created by Jan and the team to ensure that every dish retains fullness of flavour while satisfying international diner's sensibilities.

Seafood is set to grow as a staple part of the SALA menu, and is largely brought fresh from the Gulf of Siam to the shores of Samui. Select ingredients from beyond the island are well considered for their particular and unmatchable quality. Mussels from California and New Zealand boast the clean, crisp and tender texture of cold water shellfish, and are now to by joined by lobster flown in from Canada – a sweeter, more flavourable specialty that looks set to become a SALA favourite.

SALA holds special evenings in which the central event is the preparation and serving of a distinctive and time-invested dish. Monday offers a sea-food hot-pot, with those wishing to take part choosing from rock lobster, prawns, black crabs and potato, destined for a brewing seafood broth to create a stew rich in taste and excellence.

Stay around long enough on a Saturday and take part in all day process of slow smoked ribs, and for a fully interactive dining experience, the restaurant's Wednesday Thai celebration combines cooking stations around the pool with an a la carte menu served at your table, attracting, also, beautiful displays of Thai dance and the work of local artisans.

At SALA Restaurant, the interactivity of dining style is encouraged by both the menu and the location, creating an intimacy of social eating experience that draws on world culinary technique, and the charm of the island itself.

Reservation: 077 245 888

Please see page 61 for menu sample





SALA holds special evenings in which the central event is the preparation and serving of a distinctive and time-invested dish



Sibelius Restaurant

Scandinavian Classical Masterpiece

The Sibelius Restaurant guest book is now a multi-volume collection of praise by delighted diners from around the world. Comments such as "the best meal in Thailand" and "our favourite restaurant in Samui" abound from page to page, emphasising an exceptional quality of food and service that goes beyond the highest of expectations

Sibelius benefits from the presence of two outstanding chefs of the top-most standard, both incidentally, originating from Finland. Mr. Mikko Vuori has enjoyed twenty years of experience as head or executive chef, including freelance appointment by the Finnish Embassy in Sweden. Mr. Tuomas Paakkonen has seen his career take him from the finest restaurants in Europe to the shores of Asia. Their combined skill allows for a great flexibility in cuisine offerings, and ensures that visitors to the restaurant receive exactly what they wish for.



The menu combines Scandinavian specialties impossible to find anywhere else on Samui

A recent party enjoyed a special meal prepared on request, possible at just a few days notice, featuring smoked kangaroo as a starter, and crocodile stew for main course. Other visitors have been compelled in the past to special themed weeks, such as seafood week, or the extremely popular steak week which presented ten outstanding steaks from around the world.

The menu combines Scandinavian specialties impossible to find anywhere else on Samui, and signature dishes of east meets west cuisine that have become staple part of the respective chef's repertoire. Scandinavian Salmon and Shrimp Soup, creamy or clear, with rye bread, is a select starter, as is the Herbs and Peppers Marinated Beef Carpaccio, with fresh salsa, lime, wasabi sauce and balsamic vinegar.

Hot Smoked Norwegian Salmon is a main course unique to the island, and is served with red caviar and sour cream sauce. The Pepper Steak a la Sibelius, Argentinean beef tenderloin with creamy cognac, pepper sauce and roasted potato is an example of why the restaurant is becoming famous for top quality steaks and, like all main meals, is generously offered with a free appetizer and cinnamon vodka.

Desserts range from traditional favourites including Tiramisu, and Vanilla – coconut cream caramel with raspberry coulis, to such rarities as Dessert from Mars, deep fried Mars chocolate bar with vanilla ice cream and espresso syrup. The presentation of each course adheres to colour and beauty, further enticing the appetite for a range of international ingredients and styles, brought to the island by these two master chefs.

Following a meal, visitors often leave the air conditioned interiors of rustic-elegant brick and wood to take an exclusive cocktail at the bar, or recline with a glass of wine in the spacious jazz filled relaxing lounge, before signing their celebration of the restaurant in a current guest-book and becoming part of Sibelius history.

Reservation: 087 883 0527

Please see page 30 for menu sample



Dine Like a King at Chef Chom's

Chef Chom's Thai Restaurant at Tongsai Bay Cottages can truly claim to offer 'Royal Thai Cuisine', as Chef Chom herself comes from a family who used to cook in the palace of the late Princess Vibhavadee Rangsit. A Graduate of Cordon Blue in London, Chef Chom is now semi-retired but regularly visits to oversee proceedings.

Royal Thai cooking is distinguished by the time and detail that goes into the ornate presentation, and also tends to be sweeter and less fiery than many regional dishes in Thailand.

The restaurant itself is extremely spacious and airy, with seating both inside and out, and naturally offers great views of the bay beyond.









The menu is easy to follow with pictures and detailed descriptions of all the dishes as well as spice indicators.

Among the dishes on offer are 'Room Plaeng Chome' - stuffed aubergine with minced pork and prawns in an omelette net with spicy mango prawn sauce and Yam Pew Som - an orange and pomelo salad with thin slices of orange peel with minced pork, chicken and prawns. This is quite an unusual dish, and one which you are unlikely to find featured on many other menus. The juiciness of the fruit is makes for an interesting combination with the other slightly spicy ingredients

The Tongsai Platter features 6 different dishes including Goon Ta Krai – Prawns in lemon grass, Gai Hom Toey – Chicken in Pandan leaves and Panaeng Nua Ping – Beef with Panaeng sauce. Together they offer a nice selection of different tastes none of which are overly hot.

In terms of presentation the 'Namprig Nag Loi' – a dipping sauce served with grilled river prawns and boiled fresh vegetables, really highlights what Royal Thai Cuisine is all about, and is certainly matched by the taste.

If you are a bit unsure about choosing dishes by yourself the menu also offers four different set menus (including one vegetarian menu), which will give you an excellent introduction to Royal Thai Cuisine.

Despite being somewhat off the beaten track it is well worth the effort to visit Chef Chom's at least once during your stay.

Reservation: 077 245 480

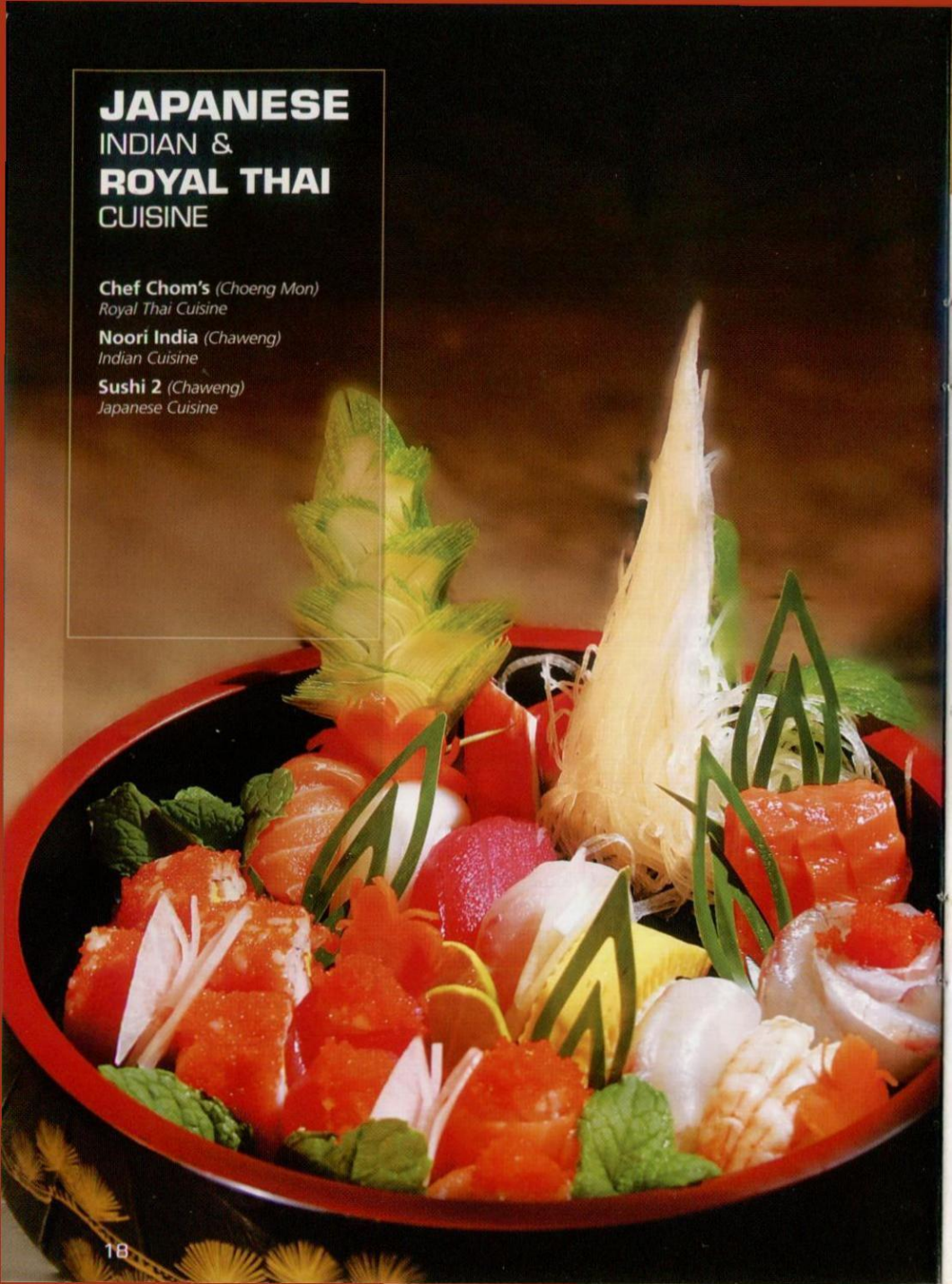
Please see page 19 for menu sample

JAPANESE
INDIAN &
ROYAL THAI
CUISINE

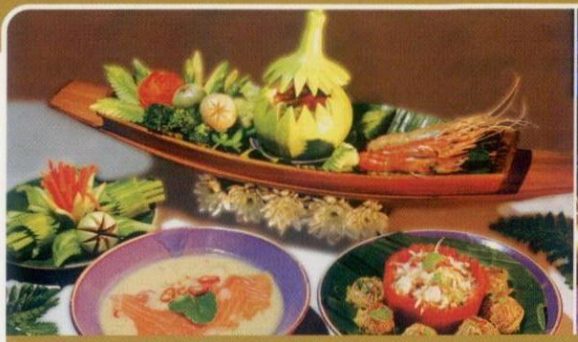
Chef Chom's *(Choeng Mon)*
Royal Thai Cuisine

Noori India *(Chaweng)*
Indian Cuisine

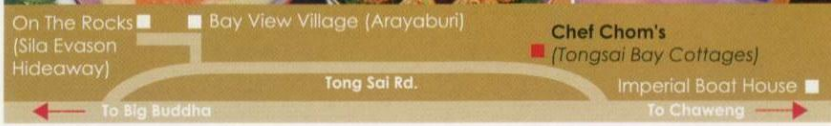
Sushi 2 *(Chaweng)*
Japanese Cuisine



Chef Chom's







Chef Chom's can truly claim to offer 'Royal Thai Cuisine', as Chef Chom herself comes from a family who used to cook in the palace of the late Princess Vibhavadee Rangsit. Equally delicious is the home style Thai cooking. The restaurant is extremely spacious and airy, and offers great views of the bay.

MENU SAMPLE:

01. Tongsai Thai Salad: Bangkok Airways' award winning: House Specialty – Tongsai Thai Salad with Seafood - 390 Bt

02. Lon Pla Salmon: Sliced smoked Salmon in Coconut Cream Dip served with Vegetables - 270 Bt

03. Rhoom Plaeng Chome: Stuffed Aubergine with minced Pork & Prawn wrapped in Omelette Net (Served with Spicy Mango Prawn Sauce) - 250 Bt

04. Kung Wang Kai: Hot & Spicy Crispy Prawns with red curry paste sprinkled with salted egg yolk pearls - 290 Bt

05. Kari Kai Nai Pa-ob Mun: Chicken Curry in Potato Cups served with Cucumber Sauce - 210 Bt

06. Pla Yang Bai Manao: Grilled Whole Fish wrapped with Lime Leaves (Served with Hot & Spicy Lime Sauce) - 480 Bt

INFORMATION:

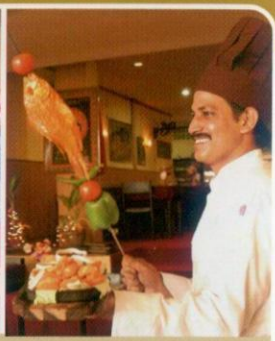
Contact: 077 245 480
Average cost per person: 1,000 Bt
House wine per bottle: 1,100 Bt
Credit cards: Visa, Master, Amex
Service & tax: 7% tax and 10% service charge
Popular Dish: Kung Wang Kai (No.4)
Open from: 19:00 Last order 22:00
Entertainment: On Friday Thai classical music and dance
Web: www.tongsaibay.co.th

The Tongsai Bay
Ko Samui Thailand

FOR TAXI: ร้านตั้งอยู่ในโรงแรม บ้านทองทราย (บ้านปลายแหลม)

Noori India







Noori India, one of the oldest Indian restaurants in Samui, offers all the favourite Indian and Mughalai dishes as well as a few you may not have tried before! The menu features Indian cuisine, seafood and some interesting Thai-Indian fusion dishes. The ambience, traditional classical music and personal attention from host D.D. and his team will serve to enhance your appetite. The high number of repeat customers is testament to the quality of food and service.

MENU SAMPLE:

01. Samosa - Pastries stuffed with potatoes & cashew nuts, chicken or lamb - 50-150 Bt

02. Tandoori Snapper - Whole red/white snapper marinated with herbs and spices and cooked in the Tandoor (clay oven) - 350 Bt

03. Chicken Tikka Masala - Boneless Tandoori chicken pieces cooked in red curry sauce - 200 Bt

04. Lamb Madras - Lamb cooked in South Indian herbs and sauce - 300 Bt

05. Goan Seafood Curry - Prawn, Fish and Squid cooked in spices from Goa & North India - 180 Bt

06. Sheek Kebab - Minced lamb marinated in spices and cooked in the Tandoor - 280 Bt

07. Vegetable Curry / Masala - Your choice of fresh vegetables cooked in curry sauce - 90 Bt

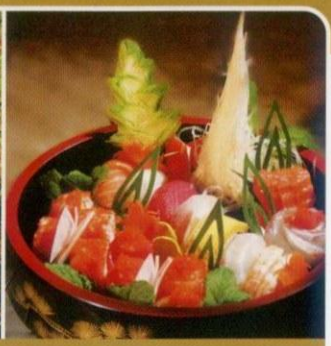
INFORMATION:

Contact: 086 740 7873, 077 413 315
Average cost per person: 230-550 Bt (2 courses)
House wine per glass: 100-150 Bt
Credit cards: Visa, Master (3% charge)
Service & Tax: Included
Open from: 11am to 11.30pm

FOR TAXI: ร้านนูริ สาขา 1 อยู่ตรงข้ามโรงแรม เฉวงบุรี รีสอร์ท หาดเฉวง ร้านนูริ สาขา 2 อยู่หน้าโรงแรมเฉวงโคฟ รีโซเทล ตรงข้ามร้านตัดเสื้อ ฮันนี่ ดีไซน์

Sushi 2







Sushi 2 - the original Sushi on the island, offers a choice of more than 100 different dishes, all utilising authentic Japanese ingredients, as well as the freshest local produce, and expertly prepared by highly experienced chefs.

MENU SAMPLE:

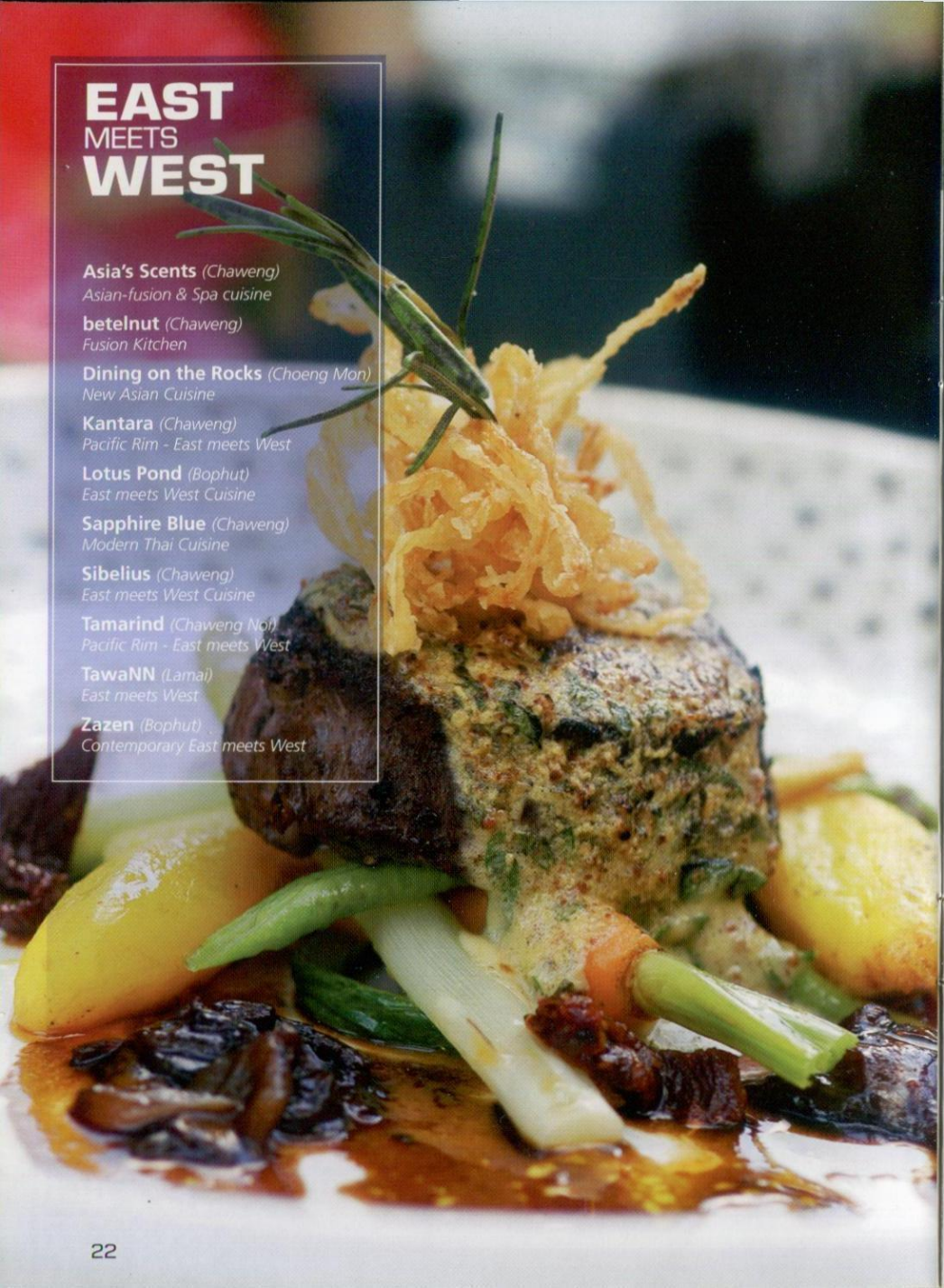
01. Salmon Temaki - 85 Bt
02. Sashimi Moraiwase - 120 Bt
03. California Maki - 120 Bt
04. Makimono (mixed shshi roll) - 120 Bt
05. Salmon Maki - 150 Bt
06. Nigiri Moriawase (mixed) - 200 Bt
07. Tempura Moriawase - 120 Bt
08. Saba Shio/Teriyaki - 100 Bt
09. Salmon Steak - 250 Bt
10. Chirashi Moriawase (mixed) - 280 Bt
11. Shoyu Ramen - 110 Bt
12. Zaru Soba - 100 Bt
13. Ebiko Salada - 150 Bt
14. Miso Soup - 50 Bt

INFORMATION:

Contact: 077 422 100, 084 057 9474, 081 917 8452
Average cost per person: 300 Bt
House wine per glass: 100 Bt
Service & tax: Prices are net
Open from: 14:30 to 23:00
Popular Dish:
Salmon Steak (No.9),
California Maki (No.3),
Chirashi Moriawase (No.10)

SUSHI 2

FOR TAXI: ร้านอยู่ในซอยตรงข้าม โรงแรมเทรดวินด์รีสอร์ท ใกล้ร้านอาหารซิโก้ (Zico's)



EAST MEETS WEST

Asia's Scents *(Chaweng)*
Asian-fusion & Spa cuisine

betelnut *(Chaweng)*
Fusion Kitchen

Dining on the Rocks *(Choeng Mon)*
New Asian Cuisine

Kantara *(Chaweng)*
Pacific Rim - East meets West

Lotus Pond *(Bophut)*
East meets West Cuisine

Sapphire Blue *(Chaweng)*
Modern Thai Cuisine

Sibelius *(Chaweng)*
East meets West Cuisine

Tamarind *(Chaweng Noi)*
Pacific Rim - East meets West

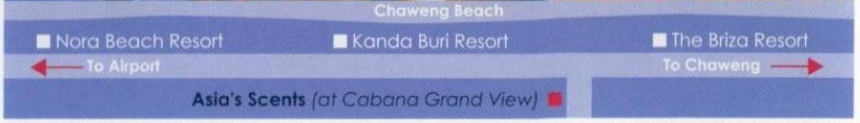
TawaNN *(Lamai)*
East meets West

Zazen *(Bophut)*
Contemporary East meets West

Asia's Scents







Asia's Scent is a gastronomic tour of Asia, presenting a menu spanning the finest offerings from the continent's cuisine. The restaurant locates us with traditional Balinese style, a distinctive stone garden and relaxing poolside dining. For lunch, choose from a range of spa cuisine. Take your evening meal to sounds of the house folk band.

MENU SAMPLE:

01. Green Curry Phuket Lobster with young coconut.

02. Crispy Thai style wasabi sauce.

03. Roasted marinated salmon with papaya salad.

04. Stew Lamb shank with mash carrot and raspberry sauce.

05. Deep fried pork loin in Japanese noodle soup.

06. Fresh hand roll Vietnamese with tamarind sauce.

07. Pomegranate salad with King prawns.

08. Pan fried Salmon with Thai style tamarind sauce.

09. Sweet Thai melon with ice cream in coconut milk.

INFORMATION:

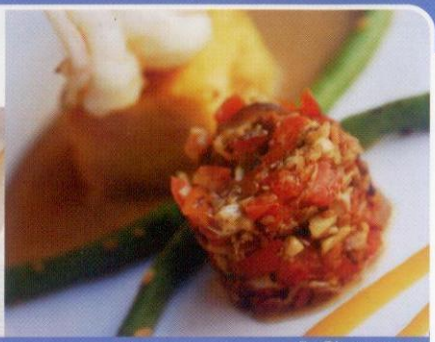
Contact: 077 231 617-21
Average cost per person: 699 Bt (3course)
House wine by glass: 120 Bt
Average cost for appetizer: 150 Bt
Average cost for main course: 250 Bt
Average cost for dessert: 150 Bt
Thai herbs Mock tails: Cabana spa mock tail
Credit Card: Visa, Master
Service charge &Tax: 10%and 7%
Entertainment: House band (Folk song)
Popular Dish: Green Curry Phuket Lobster with young coconut and Crispy Snow fish with Thai wasabi style sauce
Open from: 11:00am - 22:30pm
Transfer: Chaweng free transfer

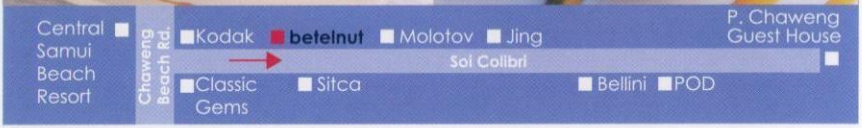
Asia's Scents

FOR TAXI: ร้านตั้งอยู่ในโรงแรม คาบานา่ แกรนด์วิว หาดเฉวง

betelnut







betelnut offers casual yet elegant dining in an intimate setting. Experienced chef Jeffrey Lord excels in innovative, creative and spontaneous dishes fusing Thai, Californian, European and Japanese styles.

MENU SAMPLE:

01. Summer roll w/ prawns & scallops ... sesame sauce - 350 Bt

02. Sesame crusted salmon katsu - 325 Bt

03. Roast Snowfish w/ Thai crispy rice - 725 Bt

04. Maguro & scallop carpaccio w/ caviar vinaigette - 350 Bt

05. Roast duck w/ pineapple red curry - 695 Bt

06. JUMBO prawns w/ tom yam glaze - 750 Bt

07. Blackened Wahoo w/ Samui salsa - 600 Bt

08. Seared tuna steak w/ soy, ginger, lemongrass - 625 Bt

09. Chocolate..... Gone in 60 seconds - 300 Bt

INFORMATION:

Contact: 077 413 370, 086 277 0731
Average cost per person: 1,200 Bt
House wine per glass: 180 Bt
Credit cards: Visa, Master, Amex
Service & Tax: 7% Tax
Popular Dish: Sesame crusted salmon katsu (No. 2)
Open from: 18:00 to 22:30
Web: www.betelnutsamui.com

betelnut

FOR TAXI: ร้านอยู่ในซอย พี เฉวง เกสเฮ้าส์ (ซ.โคลิบรี่) ตรงข้ามโรงแรม เซ็นทรัล บีช รีสอร์ท เฉวง

One of the most romantic & serene beachside dining restaurants on the Island. It's Belgian master Chef, Wally, offers a refine menu of Contemporary Eastern to Western Cuisine in the uniquely designed restaurant magnificently lit by over a hundred candles every night. *(Please see page 33 for more details)*



Photographer: Claudio/fantasyatwork Co.,Ltd.

Zazen

Boutique Resort & Spa

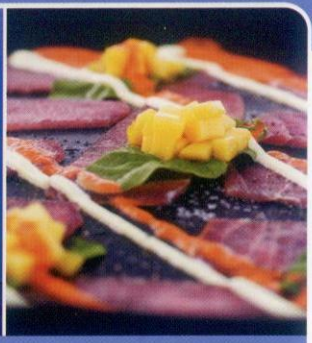
Restaurant - Lounge Bar - Wine Cellar - Boutique

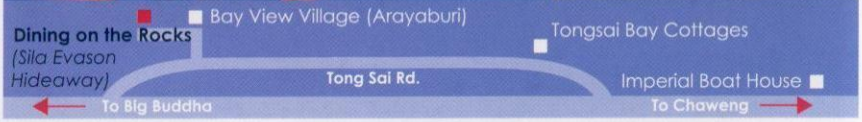
Bophut Beach (Direction Maenam)

For Reservations Tel 0 7742 5085, 0 7743 0345 www.samuizazen.com

Dining on the Rocks







At Dining on the Rocks, Executive Chef Thomas Jakobi experiments with more than just flavour alone. Dishes reflect a keen eye for detail and a balanced finesse of fresh ingredients. This gourmet restaurant with outstanding views consistently delivers a fine dining experience that is sure to pleased, as well as surprise!

MENU SAMPLE:

01. Our four dances of the sea. Assiette of the Rock Appetizers.

Starter five hundred and twenty baht

02. Refreshment of thinly sliced Kingfish enhanced lime juice and onions served with spicy mango compote and tomato salsa

Starter four hundred and twenty baht

03. Carrot vanille mousseline with curry infused scallops and sea bass in crispy duck skin powder and creamy bonzo-sauce.

Main course seven hundred and twenty baht

04. Teriyaki beef tenderloin topped with a Vietnamese hand roll in reduced tom ka gai and cucumber sunomono.

Main course nine hundred and fifty baht

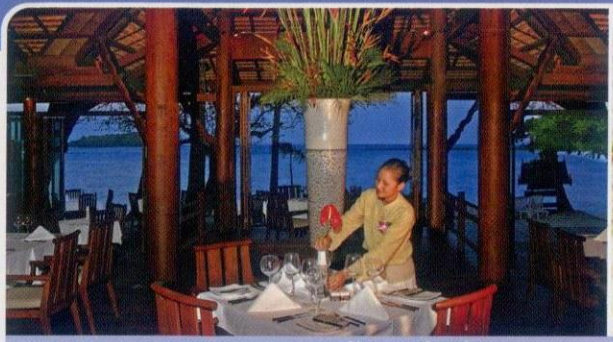
INFORMATION:

Contact: 077 245 678
Diningontherocks@evasonhideaways.com
Average cost per person: 2,000 Bt
House wine per bottle: 1,400 Bt
Credit cards: Visa, Master, Amex, Diner
Service & tax: 7% tax and 10% service charge
Popular Dish: Marquise of lanna coffee bean mousse with framboise sorbet
Open from: 18:00 Last order 22:30
Web: www.sixsenses.com/hideaway-samui/

SILA EVASON HIDEAWAY
& SPA AT SAMUI

FOR TAXI: ร้านอยู่ในโรงแรม ศิลา เอวาซอน ไฮอะเวย์ รีสอร์ท ติดกับ เบย์วิว วิลเลจ รีสอร์ท (อารยาวดี รีสอร์ท) บ้านปลายแหลม

Kantara







Kantara Restaurant at Chaweng Blue Lagoon Resort offers Pacific Rim Cuisine with a strong Asian influence, as well as a fine Thai menu, in a tranquil setting. The open beachfront dining area, housed in a Thai style pavilion with teak pillars, boasts a panoramic view of Chaweng Bay.

MENU SAMPLE:

01. Smoked duck with steweded figs, creamy goat cheese, pink peppercorn and shallot relish - 270 Bt

02. Prawn tempura with sweet and sour julienne root vegetables, wasabi mayo, ginger and chili dipping sauce - 280 Bt

03. Raviolli of ricotta and spinach with smoked tomato sauce, pinenuts and italian basil - 290 Bt

04. Kalamata olive and herb crusted rack of lamb, on minted eggplant, roast garlic puree, bell pepper reduction - 595 Bt

05. White snapper baked in banana leaf with lemon grass and basil, kumera wedges pananag curry coconut sauce - 440 Bt

06. Grilled chicken breast with smoked bacon and rockette rissotto, taragon and charred cherrie tomato vinagarette - 440 Bt

07. Sticky date pudding with butter scotch sauce and vanilla ice cream 270 Bt

08. Gratinated white chocolate brulee with pistachio ice cream - 290 Bt

INFORMATION:

Contact: 077 422 037 - 40
Average cost per person: 1,000 Bt (3 courses)
House wine per bottle: 990 Bt
Wine of the month from 800 to 1000 Bt
Credit cards: Visa, Master, Amex
Service & tax: Included in the price
Entertainment: Decent live Thai music every evening
Popular Dish: Smoked duck (No. 1)
Open from: 7:00 to 23:00
Web: www.bluelagoonhotel.com
Executive Chef: Darren Ikinepule

**A very nice Thai menu is also available*

K A N T A R A

FOR TAXI: ร้านอยู่ในโรงแรม บลูลากูน หาดเฉวง

Lotus Pond







The Lotus Pond is Samui's newest dining attraction, offering exceptional contemporary cuisine in rich tropical surroundings. The beautifully designed gardens of this fine Bophut establishment are a site to behold, offering visitors a choice between open-air dining in a traditionally Thai environment, an air-conditioned upper-floor restaurant, and a downstairs bar and lounge featuring suitably relaxing jazz.

MENU SAMPLE:

01. Almost a risotto but....Pasta riso. Marinated squids with chilli and sauteed porcini. Crispy chorizo and jus. first 460 Bt / main 540 Bt

02. Giant tiger prawns...Slightly grilled then marinated with saffron and spring onions. Orange and basil spring rolls. first 510 Bt / main 590 Bt

03. Revisited, in terrine... braised ox tail in Chinese five spice jelly. Onion jam and mizuna - 360 Bt

04. "Laarb phed" grilled duck salad with roasted rice, kaffir lime and pickled garlic - 290 Bt

05. Catch of the day... just grilled. Red pepper and fork crushed potato. Herbed ricotta and mixed leaves - 390 Bt

06. Passion fruit creme brulee and crisp; cocoa sherbet - 270 Bt

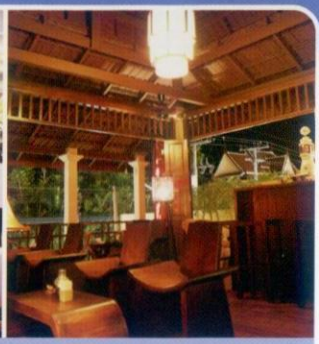
INFORMATION:

Contact: : 077 245 549-550
Average cost per person: 1,500 and 1,700 Bt with wine
House wine per bottle: 1,300 to 1,900 Bt
House wine per glass: 190 to 310 Bt
Service & tax: 10 % and 7 %
Popular Dish: no. 02 & 06
Capacity: around 35-40, two air-cond. rooms and open air terrace.
Open from: lunch from 11:30 to 14:30 and dinner from 18:00 to 22:30 (Tuesday Closed)
Web: www.lotuspond.biz

FOR TAXI: ร้านอยู่ในโรงแรมบ้านแก้ว เรือนขวัญ ก่อนถึงสามแยกบ่อผุด

Sapphire Blue







Visit the Sapphire Blue Restaurant Café at the Three Gems Project - where Thai restaurant professionals work magic with their Aussie and Kiwi friends to bring you innovative modern Thai cuisine A La Carte and a delicious set menu of Thai specialities.- all served with great style by the friendliest staff in town. Spend time before or after your meal upstairs at the cool Ruby Red Lounge Bar. Set in an elegant Southern Thai style building with lush garden frontage.

MENU SAMPLE:

Entrees 180 Bt, Mains 340 Bt, Desserts 180 Bt

01. Khun Mee's Kaao Yam Rice Salad – A Taste of South Thailand.

02. Spiced Chicken & Banana Cake Grilled in Banana Leaf.

03. Tart of Creamy Smoked Fish topped with Crisp Ground Fish Salad with a Thai Green Herb Sauce .

04. SauceChicken Breast Steamed in Banana Leaf with Sticky Rice & Prawn Paste served with Fresh Ginger Sauce.

05. Spiced Grilled Duck Breast with Steamed Smoked Duck & Waterchestnut Dumplings.

06. Tropical Pineapple Tart with Vanilla Ice-cream.

07. Crisp Fried Salt & Pepper Prawns with Refreshing Salad of Marinated prawns .

08. Sweet Rice Cake & Frozen Mango Mousse served with Coconut Caramel Sauce.

INFORMATION:

Contact: 077 413 837
Average cost per person:
A La Carte – 680 Bt (including drinks). Enjoy our A La Carte Three Course Special Deal for 640 Bt and Thai Set Menu for 540 Bt

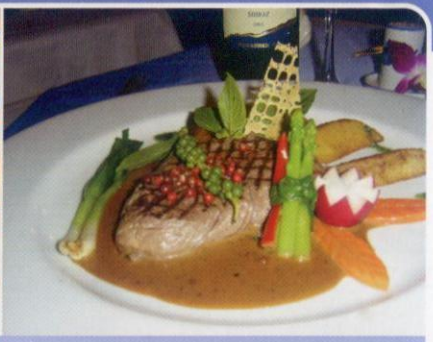
Wine per bottle: from 880 Bt
Credit cards: Visa, Mastercard, Amex
Service & tax: Included in menu prices
Open: 15:00 to 23:00, Ruby Red Lounge Bar 17:00 till late
Web: www.threegemsthailand.com
Email: info@threegemsthailand.com

the three gems project

FOR TAXI: ร้านอยู่บนถนนริมหาดเฉวง ตรงข้ามทางเข้าโรงแรม เซ็นทรัล บีช รีสอร์ท

Sibelius







Sibelius Restaurant offers delicious "East meets West" cuisine in an elegant and warm setting. A tasty Thai menu is also available.The bar area is an ideal place for a cocktail or two.Dining like a symphony complimented by friendly and attentive service.

MENU SAMPLE:

01. Herbs and peppers marinated beef carpaccio - Fresh salsa, lime – wasabi sauce and balsamic syrup - 190 Bt

02. Blackened red tuna with green shell mussels - Steamed vegetables and green curry – white wine sauce 450 Bt

03. Scandinavian fish platter - Hot and cold smoked salmon, dill - gravad sea bass, anchovy, pickles, boiled egg, red caviar and sauteed potato - 410 Bt

04. Dijon mustard and garlic marinated lamb fillet - Mint – red wine sauce and garlic mashed potato - 490 Bt

05. Seafood pasta - Smoked salmon, red snapper, mussels and parmesan cheese - 280 Bt

06. Dessert from Mars - Deep fried Mars chocolate bar, vanilla ice cream and espresso syrup - 180 Bt

07. Cheese plate - Cheese selection, fruit slices, and biscuits - 210 Bt

INFORMATION:

Contact and reservations: 087 883 0527
Average costs per person: 750 Bt (3 courses)
House wine per glass: 120 Bt
Service and tax: Included in the price
Popular dishes: Pepper steak with creamy cognac – pepper sauce
Open: From 16:00 - late (last food order 23:00)
Seating: 32 for dining, + 20 bar area
Executive chef: Mikko Vuori
Special: Free appetizer and free cinnamon vodka
Web: www.sibelius-samui.com
E-mail: mvsibelius@yahoo.com

Sibelius RESTAURANT THAILAND TATLER

Recommended by Thailand Tatler 2005 & 2006

FOR TAXI: ร้านอยู่ในซอยทางเข้าโรงแรม มาลีบู รีสอร์ท หาดเฉวง ตรงข้ามดอฟฟี่ เวิลด

Tamarind







Tamarind Restaurant at Impiana Samui Resort & Spa offers contemporary East meets West cuisine in an elegant setting. Enjoy stunning views over Chaweng Noi Beach complimented by friendly and attentive service.

MENU SAMPLE:

01. Avocado salad, fettuccini, roots vegetables, spicy peanut sauce - 180 Bt

2. Bisque of fresh water prawns "Cappuccino" - 180 Bt

3. Seafood Basket for 2

Start off with "tom yum goong (prawns soup), selection of grilled rock lobster, swimmer crabs, water prawns, NZ green lipped mussels, battered calamari rings, snapper satay, mixed greens, condiments, your choice of rice, potatoes or French fries - 1,250 Bt

4. Crispy-skin snapper fillet, water spinach, plantain banana, coconut- curry sauce - 340 Bt

INFORMATION:

Contact: 077 422 011 - 14
Average cost per guest: 1,000 Bt
House wine per bottle: 1,050 Bt
Credit cards: Visa, Master, Amex, Diner
Service & tax: 7% Tax and 10% Service Charge
Popular Dish: Tamarind Seafood Basket (No. 3)
Entertainment: Filipino band
Open from: 17:30 to 22:00
Transfer: Free Round Trip Transfer
Web: www.impiana.com

Tamarind
Restaurant

FOR TAXI: ร้านอยู่ในโรงแรม อิมเพียน่า หาดเฉวงน้อย

TawaNN







This special restaurant is nestled among fragrant tropical gardens at the Renaissance Koh Samui Resort & Spa. From warm smiles to a superb and enriching culinary experience, Chef Joeri's creative menu at TawaNN reflects his passion in the use of herbs and his respect for the origin of the ingredients. The delicate flavors reflect the creative use of herbs enhanced through imagination and simplicity of style. Stunning views of Lamai Bay and the al fresco experience also combine to make this a place for romantic dining or that special night out. A background of light jazz adds to the ambience of enjoyment.

MENU SAMPLE:

01. Duck liver terrine, onion confit-marinated apple, lavender marmelade, warm brioche - 320 Bt

02. Langoustine tournedos-duck liver beignet, tarragon-vanilla salad on pigeon carpaccio - 420 Bt

03. Sea bass seared, parma ham & polenta chives-tomato-white wine sauce - 650 Bt

04. Beef Rosini, bean croquette & truffle flavoured potatoes, Madeira sauce - 990 Bt

05. Apple tart oven baked, frangipane & mint leaves on bourbon ice cream - 250 Bt

06. Mushroom truffle cappuccino soup - 240 Bt

INFORMATION:

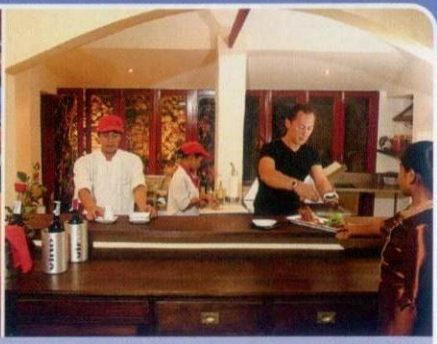
Contact: 077 429 300
Average costs per person: 1,500 Bt
House wine per bottle: 1,200 Bt
House wine per glass: 220 Bt
Service and tax:
10% service charge and 7% tax
Popular dishes: Langoustine tournedos
Open: Open daily from 6:00 pm – 11:00 pm, Last food order at 10.30 pm
Seating: Seats 80, (20 inside and 60 on terrace outside)

tawaNN
FOOD & ROMANCE

FOR TAXI:
ร้านอยู่ในโรงแรมเรเนซอง หาดละไม

Zazen







The uniquely designed Zazen Restaurant at Zazen Boutique Resort & Spa offers contemporary East to West cuisine, emphasizing the use of healthy organic ingredients. The wine cellar boasts a selection of more than 75 different varieties of wine. All in all, a superb dining experience and great memories.

MENU SAMPLE:

01. Asian Discovery Tropical Menu - Discover the senses of Oriental Cuisine through this Menu presenting dishes from 6 Asian countries - 2,690 Bt for 2 person

02. Lobster Menu - For those who would like to discover Lobster through Zazen's Contemporary East to West cuisine - 3,895 Bt for 2 persons

03. Tuna tartar Zazen style with mashed fresh herbs - 240 Bt

04. Crisp skin white snapper with Szu-ch'uan pepper, white wine sauce and extra virgin olive oil mashed potato - 330 Bt

05. Almond biscuit with white chocolate mousse and ricotta, orange-verbena coulis -180 Bt

** Please reserve Asian Menu (no.1) 1 day in advance.*

INFORMATION:

Contact: 077 425 085 and 077 430 345
Average cost per person:
900 Bt (3 courses)
House wine per bottle: 750-1,450 Bt
House wine per glass: 220-380 Bt
Credit cards: Visa, Master, Amex
Service & tax: 7 % tax and 10 % Service charge
Entertainment: Live Thai Music & traditional dances from the North of Thailand (Thu), Traditional Thai dances from the Central & Southern region of Thailand & Thai Live Music (Sun)
Open from: 11:00 to 23:00
Web: www.samuizazen.com

**Please make reservation in advance*

Zazen
Boutique Resort & Spa

FOR TAXI: ร้านอยู่ในโรงแรม ซาเซ็น บูทิค รีสอร์ท แอนด์ สปา บ่อผุด



ITALIAN
FRENCH & MEDITERRANEAN

Antica Locanda *(Bang Rak)*
Italian Cuisine & Pizzeria

Bellini *(Chaweng)*
Contemporary Italian Dining

Full Moon *(Bophut)*
Italian Cuisine

Green Olive *(Chaweng)*
Italian & Mediterranean Cuisine

Le Café des Arts *(Chaweng)*
French Cuisine

Lola's *(Chaweng)*
Italian Cuisine & Pizzeria

Napasai *(Maenam)*
French & Royal Thai Cuisine

Olivio *(Chaweng)*
Modern Italian Cuisine

QuoVadis *(Bang Rak)*
Mediterranean Cuisine

Tara Restaurant *(Chaweng Noi)*
Mediterranean Cuisine

Vecchia Napoli *(Chaweng)*
Italian Cuisine & Pizzeria

Antica Locanda







Antica Locanda is a fine dining pizzeria of the friendliest quality. Combining the warmth and hospitality of Italian and Thai culture, owner Stefano Giacomelli creates a culinary home away from home, full of Italian flavour, rustic charm and laid-back enjoyment. A resident of Samui since 1996, Stefano loves welcoming new and regular customers alike to his charming Bangrak establishment.

MENU SAMPLE:

01. Vongole Alla Marinara - Sautéed clams in white wine and extra virgin oil - 170 Bt

02. Prosciutto E Melone - Parma ham and melon - 200 Bt

03. Penne Alla Wodka - Bacon flambéed with vodka finish in creamy sauce - 240 Bt

04. Fettuccine Boscaiola - Fett with bacon mushrooms and creamy sauce - 270 Bt

05. Fettuccine Ai Frutti Di Mare - Fett.. with assorted mix seafood - 280 Bt

06. Filetto Argentina - Beef tenderloin from Argentina in pepper sauce - 680 Bt

07. Involtini Di Pollo - Chicken stuffed with ham and cheese in white wine 250 Bt

08. Filetto Branzino Erbette - Sea bass fillet served in creamy sauce herbs - 240 Bt

INFORMATION:

Contact: 077 245 163, 081 853 1783
Average cost per person: 480 Bt
House wine per glass: 120 Bt
Credit Card: Visa, Master Card
Service & Tax: included
Popular Dish: Vongole Alla Marinara
Capacity: 60
Open From: 14:00 to 24:00
Special airconditioned room
Web: www.anticasamui.com
Email: info@anticasamui.com

FOR TAXI: ร้านอยู่ติดถนนเลียบหาดบางรักษ์ ตรงข้ามกับกินรี รีสอร์ท

Bellini







Bellini continues to surprise and delight gourmet lovers on Samui, with an ongoing dining series created by Francesco and the team. Fresh buffalo mozarella with Italian tomato imported every week is a favourite on Fridays. The core of the menu is creative, contemporary interpretations of traditional Italian cuisine, complemented by an extensive wine list. Try Rosso Passo, the exquisite house red. Bellini boasts an air conditioned dining area and separate bar serving exquisite cocktails. Now open for lunch, 12pm - 3pm.

MENU SAMPLE:

01. Antipasto di Bresaola 420 Bt

02. Capesante E Cozze Gratinate Al Profumo d'Aglio 430 Bt

03. Cannelloni Crepe al profumo di Mare 450 Bt

04. Risotto Classico ai Funghi Porcini 420 Bt

05. Ossobuco di Vitello Con Gremolata 850 Bt

06. Tiramisu 225 Bt

07. Cheese Platter 370 Bt

Lunch menu: 2 courses 350 Bt and 3 Courses 400 Bt

THAILAND TATLER Bellini Restaurant & Bar

Recommended by Thailand Tatler

INFORMATION:

Contact: 077 413 831, 081 737 0380
Average cost per person: 1,200 Bt
House wine per glass: 190 Bt
Credit cards: Visa, Master, Amex
Service & tax: Service Charge 10%
Popular Dish: Ossobuco (No. 5)
Capacity: 40
Corkage fee: 300 Bt
Open from: 12:00 - 3:00 pm and 6:00 pm - 11:00 pm
Dress Code: Smart Casual
Web: www.bellini-samui.com
Special: Open Kitchen & Air Conditioned
Transfer: Free pick up service & Valet parking

FOR TAXI: ร้านอยู่ในซอย พี เฉวง เกสเฮ้าส์ (ซ.โคลิบรี่) ตรงข้ามโรงแรม เซ็นทรัล บีช รีสอร์ท เฉวง

Full Moon







Alfresco Italian restaurant offering ocean-view dining on an elevated terrace overlooking the infinity pool and beachfront. Inspired, original creations by our acclaimed chef that will transport you even further into paradise.

MENU SAMPLE:

01. Ceasar Salad- A "Full Moon Anantara" experience prepared at your table - 220 Bt

02. Butternut squash bisque with steamed rock lobster, topped with coconut cream and lemongrass cappuccino table-side fusion -220 Bt

03. Jumbo Scallops and streaky bacon rosemary speared brochette, crisp calamari with spicy tomato salsa, roasted garlic aioli - 380 Bt

04. Almond and pepper crusted lamb rack with a cous cous vegetable caponata, melted haloumi and roast bell pepper-infused lamb stock reduction - 550 Bt

05. Crispy skin pave of Tasmanian salmon with braised fennel, fine-roasted tomato with beetroot fettuccine,nicoise olives and gremolata dressing - 550 Bt

06. Seared Ahi tuna loin with crushed black pepper, sun dried tomato and wild rocket leaves seasoned with herb-miso dressing - 350 Bt

INFORMATION:

Contact: 077 428 300-9
Average cost per person: 900 Baht
House wine per bottle: 1500 Baht
Credit Cards: Visa, Master, Amex
Service & Tax:
7% tax & 10% service charge
Popular Dish: No.1 and No.5
Open From: 18:30 to 23:00
Web: www.anantara.com
Executive Chef: Donald Lawson

Awarded by the Wine Spectator for an outstanding wine selection

FULL MOON

Wine Spectator AWARD OF EXCELLENCE 2006

FOR TAXI: ร้านอยู่ในโรงแรม อนันตรา รีสอร์ท เกาะสมุย หาดบ่อผุด

Green Olive







Green Olive Italian Restaurant @Buri Rasa Village Resort & Spa. The stylish design of this restaurant complements the innovative creations and traditional favourites of Italian Chef Andrea, while you savour the relaxed atmosphere, impeccable service and friendly surroundings. The bar allows for casual pre and after dinner drinks.

MENU SAMPLE:

01. carpaccio di manzo selezionato con carciofi freschi, scaglie di grana, ruchetta selvatica, olio extra vergine d'oliva italiano e aceto balsamico tradizionale - *Imported beef tenderloin carpaccio* - 280 Bt

02. tagliolini neri fatti a mano spadellati con polpa di granchio e zucchine - *Black ink home made tagliolini pasta tossed with samui crab meat and zucchini* - 310 Bt

03. il risotto allo zafferano, gamberoni e foglia d'oro - *Risotto with italian saffron, tiger prawns and holy gold leaf* - 350 Bt

04. linguine allo scoglio - *Linguine long pasta with seafood and tomato sauce* - 270 Bt

05. tagliata di filetto di manzo argentino grigliato, rucola e salsa all'aceto balsamico - *Argentina beef tenderloin with rocket lettuce & balsamic sauce* - 770 Bt

06. tortino caldo di cioccolato con cuore vivo e salsa ai lamponi - *Hot chocolate souffle* - 190 Bt

INFORMATION:

Contact: 077 230 222
Average cost per person: 600 Bt
House wine per bottle: From 600 Bt
Credit Cards: Visa, Master, Amex
Service Charge & Tax: 7% Tax
Popular Dish: tagliolini neri (No.2)
Open from: 03.00 pm – 10.30 pm
Web: www.burirasa.com

Green Olive
ITALIAN CUISINE

FOR TAXI: ร้านอยู่ในโรงแรม บุรีรสา ทาดเฉวง

Le Café des Arts







Le café des arts is best described as a Thai/French Bistrot and can be found at Papillon Resort in northern Chaweng. There is a wide selection of French specialties, traditional Thai dishes and seafood. Decorated in a Lana Thai style and just meters from the sea. Le café des arts also offer a selection of fine wines from around the world to enhance your dining experience.

MENU SAMPLE:

01. Cuisses de grenouilles ail et citron - Fried frogs'legs with garlic and lemon - 280 Bt

02. Salade gourmande (gésiers, magret fumé, chèvre chaud, Emmental) - Greedy salad served with Chicken gizzards, duck breast, goat cheese, Emmental -290Bt

03. Moules Marinières à la Crème avec frites - Mussels in White Wine and cream Sauce, served w/ French Fries - 190 Bt

04. Rôti de porc et sa poêlée de ceps - Pork sirloin with sauted ceps - 260 Bt

05. Assortiment de 3 Saucisses (Toulouse, bleue, Champignons) - Mixed plates of 3 french Sausages (Toulouse,blue cheese,mushrooms) - 270 Bt

06. Magret de canard au Porto - Steaklet of duck with Porto sauce - 350 Bt

07. Onglet a l'echalotte - Beef mitre with shallot - 350 Bt

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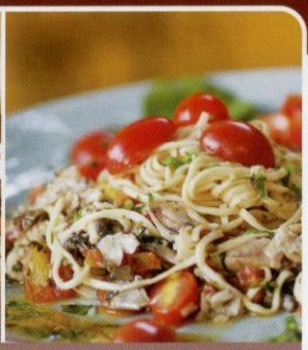
Contact: 077 231 169
Average cost per person: 600 Bt
House wine per bottle: 690 - 2,790 Bt
Credit cards: Visa, Master (+3% of charge)
Service & Tax: Included, all net price
Popular Dish: Gambas au pastis ou a la Crème - King Prawns with Pastis or "A la Crème - 330 Bt
Entertainment: Restaurant boutique Daily different set menu:, Thai Buffet, Couscous, Seafood Barbecue, Island bouillabaisse
Open from: 11:30 to 22:30
Web: www.samuipapillon.com

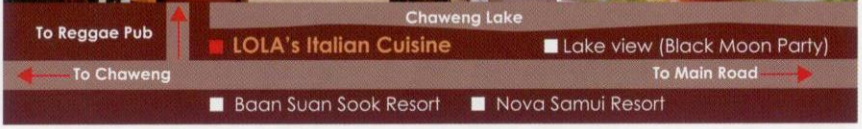
Le Café des Arts
Bar, Restaurant & Boutique
French Specialities - Wine Bar

FOR TAXI: ร้านอาหารกาแฟเดอ่าท์ ณ ปาปียองรีสอร์ท หาดเฉวงเหนือ ใกล้เกาะมัดหลัง

LOLA's Italian Cuisine







LOLA'S Restaurant and Pizzeria is a new Italian premise combining two luxurious styles – indoor tropical dining and outdoor garden style next to Chaweng Lake. Italian owned and managed, and with a skilled Italian chef, Lola's offers fresh pasta, bread and pizza made daily.

MENU SAMPLE:

01. Melanzane Alla Parmigiana - Oven baked egg plants in tomato sauce, mozzarella, parmesan and fresh basil leaves - 220 Bt

02. Risotto Zafferano E Pancetta - With crispy bacon, smoked scamorza cheese, asparagus and saffron - 440 Bt

03. Chitarrine Con Branzino E Rucola - Fresh spaghetti with white snapper fillet, cherry tomatoes, garlic, rocket salad in white wine sauce - 300 Bt *(see above)*

04. Tortellini Ai Porcini Saporiti - Brown tortellini filled with porcini mushrooms, bacon, Italian sausage and smoked scamorza cheese in cream sauce - 340 Bt

05. Cannelloni Smeraldo - Vegetarian roll oven baked pasta filled with mozzarella, fondue cheese sauce, grilled vegetables and spinach - 340 Bt

06. Stracciatelli Di Manzo Al Balsamico - Beef sirloin sliced sauté in balsamico vinegar sauce with potatoes, rocket salad and sliced parmesan - 340 Bt

07. Pizza ½ Metro - Our top speciality: the first and the only one in Samui, Half meter of pizza with choices of toppings. Standard Margherita style - 400 Bt

INFORMATION:

Contact: 087 269 5464
Average cost per person: 800 Bt (3 courses)
House wine ½ liter: 390 Bt
Credit cards: None
Service & Tax: Prices are net
Capacity: 40 indoor & 20 outdoor
Popular Dish: Chitarrine Con Branzino E Rucola (No. 3)
Open from: 18:00 to 23:00

LOLA'S
Restaurant & Pizzeria

FOR TAXI: ร้านอยู่ตรงข้ามบ้านสวนสุข รีสอร์ท ติดกับฝั่งด้านพรุเฉวง

Napasai







The Napasai Resort provides two excellent restaurants, one indoor and one right on the beachfront. Whether you prefer the fiery zing of authentic Thai cuisine, or seafood prepared with French flair, the Napasai will offer something to suit your taste.

MENU SAMPLE:

01. Peppered fresh tuna with crunchy salad, green asparagus, sesame seeds - 310 Bt

02. Smoked duck breast carpaccio with mango salsa, spring salad and pine nuts - 230 Bt

03. Sauted prawns, caramelized mango flavoured with ginger - 350 Bt

04. Red snapper fillet on a bed of leeks, coconut curry sauce - 420 Bt

05. Rack of lamb in a herb crust, eggplant compote, roast potatoes - 780 Bt

06. Veal medallion, crushed parsley mashedpotato, with shallots and pumpkin confit - 740 Bt

07. Gai Hor Bai Toey (Marinated chicken wrapped in pandanus leaves) - 220 Bt

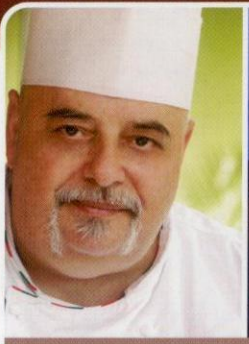
08. Gaeng Khiew Warn Goong Sod (Famous green curry with fresh prawns and eggplant in coconut milk) - 350 Bt

INFORMATION:

Contact: 077 429 200
House wine per bottle: 1,200 Bt
House wine per glass: 250 Bt
Credit cards: All major credit cards
Service & tax: 7 % tax and 10 % Service charge
Popular Dish: Peppered fresh tuna with crunchy salad, green asparagus, sesame seeds (No.1)
Open from: Lunch 11:30 to 14:30
Dinner : 18:00 to 22:30

FOR TAXI: ร้านอยู่ในโรงแรม นภาใส หาดแม่น้ำ

Olivio







Under the watchful eye of Chef Luigi Fadda, Olivio focuses on modern Italian cuisine, although there are still plenty of classic dishes for the purist, as well as a wide range of Thai delicacies. Olivio offers alfresco dining just metres from the water's edge, perfect for anytime, but really coming 'alive' in the evening.

MENU SAMPLE:

01. Spinach and Mushrooms baked with Mozzarella - 280 Bt
02. Seafood Soup Siciliana - 220 Bt
03. Risotto with fresh king prawns - 320 Bt
04. Lasagna Toscana - 280 Bt
05. Homemade Angel Hair with Lobster - 270 Bt
06. Rack of Lamb in Aromatic Herbs - 580 Bt
07. Pan Fried John Dory - 480 Bt
08. Hot Chocolate Cake - 220 Bt

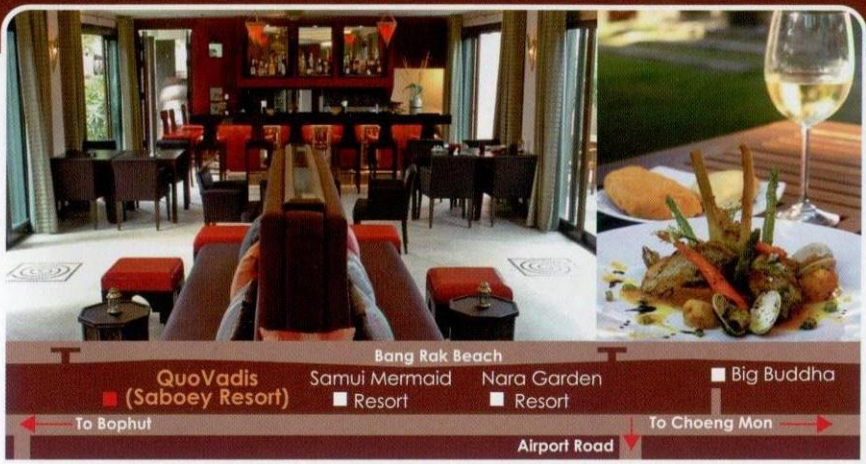
INFORMATION:

Contact: 077 231 500
Average cost per person: 1,000 Bt
House Wine per bottle: 895 Bt
Credit cards: Amex, MC, Visa, Diners, JCB
Service & Tax: 7% and 10%
Popular Dish: Rack of Lamb, Signature Hot Chocolate Cake
Entertainment: Wednesday, Friday & Saturday strolling musicians
Transfer: Complimentary from Maenam, Bophut Choeng Mon and Chaweng
Open from: Lunch 11.00 am - 5:30 pm
Dinner 5:30 pm - 10:30 pm
Web: www.baanhaadngam.com

OLIVIO
ITALIAN CUISINE

FOR TAXI: ร้านตั้งอยู่ในโรงแรมบ้านหาดงาม หาดเฉวงเหนือ

QuoVadis



QuoVadis is truly a unique dining experience with its creative Tapas menu and a fine selection of Moorish dishes served traditionally in Tajines. The stylish Moroccan décor adds to the relaxed ambiance.

MENU SAMPLE:

01. Tomato confite with cinamon and saffron -120 Bt

02. Sweet potato salad with ginger, cumin, coriander, parsley, chilli, lemon and kalamata olives -120 Bt

03. Quails tajine marinated with argane oil and Moroccan saffron, lemon confit and tapenade sauce - 400 Bt

04. Sole fillet gremolata on a bed of carrot and cumin mash, caramelised fennel, telline, lemon confit and parsley with white butter sauce - 600 Bt

05. Mediterranean lamb canon with crusted herbs, eggplant and tomato caviar, black olive panis, soft garlic cream and young carrots with parsley oil - 700 Bt

06. Baked apple with cinnamon ice cream and honey pistachio - 200 Bt

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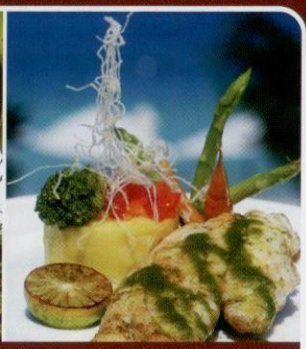
Contact: 077 430 450-8
Average cost per person: 1000 Bt
House wine per bottle: 1200 Bt
Credit cards: Visa, Master, Amex
Service & tax: Included
Popular dish: Mediterranean lamb canon
Capacity: 70 (including courtyard)
Open from: 17:00 – Late
Executive chef: Sebastien Meunier

QuoVadis
RESTAURANT & BAR

FOR TAXI: ร้านตั้งอยู่ในโรงแรม Saboey Resort หาดบางรัก

Tara Restaurant







The dramatically remodeled and vastly improved Tara Restaurant at Samui is a dining pleasure not to be missed. Refreshing lunch cuisine on the sea-front, high class Mediterranean and Thai cuisine by the open kitchen, or, romantic open-air relaxation on the upper sofa-terrace: Tara Restaurant is a modern dining marvel.

MENU SAMPLE:

01. Jumbo Prawn and Crab Cakes - Shaved asparagus, green onion & Italian parsley salad, saffron aioli -190 Bt

02. Goat Cheese Souffle - With rucola salad, toasted Hazelnuts and lemon dressing - 280 Bt

03. Grilled Lamb Chops - With goat cheese mustard crust served with polenta cake - 850 Bt

04. Moroccan Duck - Served with ruby red risotto, marinated artichoke and shallot confit - 420 Bt

05. Greek Moussaka - Casserole of Eggplant, Beef and Bechamel Sauce - 320 Bt

06. Vegetarian Risotto - White, Shitake and white mushroom, fresh tomato, green asparagus - 280 Bt

Dessert

07. Warm Chocolate Cake Financier - With Chocolate Sauce - 220 Bt

"The One and only for BETTER THAN EVER"

INFORMATION:

Contact: 077 422 020 ext 2
Average cost per person: 950 Bt
House wine per bottle: 990 Bt
Credit card: Visa, Master, Jtb, Amex, Diners
Service and Tax: 10% Service Charge and Government Tax
Popular Dish: Greek salad, Lamb Chops
Entertainment: Live, unobtrusive music, at the nearby sea-front bar
Open from: Lunch 11:00 to 14:30 hrs.
Dinner 17:30 to 22:30 hrs.
Transfer: free roundtrip transfer
Website: www.imperialsamui.com

THE IMPERIAL SAMUI
HOTEL · KO SAMUI

FOR TAXI:ร้านอยู่ในโรงแรมอิมพีเรียล สมุย เฉวงน้อย (077-422 020)

Vecchia Napoli







Vecchia Napoli prides itself on serving authentic Italian cuisine since 1994 and combining the best pizzas this side of Napoli, with fine kitchen from Florence,Toscana. Chef and ownerAlessandro and Attilio with long experience in italy and many areas in the world. Wine bar, Imported beef and steak. Experience traditional Italian hospitality at its best, Certi che la nostra cucina e le specialitā marinare, possono soddisfare il piū ésigente dei clienti, Vi aspettiamo in un ambiente semplice e confortevole.

MENU SAMPLE:

01. Carpaccio - Thin sliced raw beef filet with parmesan cheese rucola, olive oil and lemon - 300 Bt.

02. Home made Spaghetti frutti di mare - with fresh seafood, olive oil, garlic and parsley in tomato sauce (pictured) - 280 Bt

03. Wood fire oven pizza Parma - With tomato, Mozzarella and Parma ham - 320 Bt

04. Zuppa di Crostacei (In stagione)- Shellfish soup with king prawns, fresh crab, mussels and clams in Neapolitan style (When in season) - 350 Bt

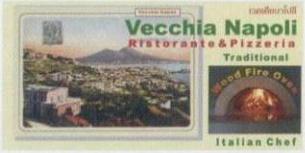
05. Ravioli alĺ aragosta in salsa Americana (Black squid ravioli fillet with lobster, and american pranw Sauce -320 Bt

06. Tagliata di manzo alĺ aceto balsamico (Slice fillet tender loin with rucola, balsamico, slice farmesan Cheese) - 650 Bt

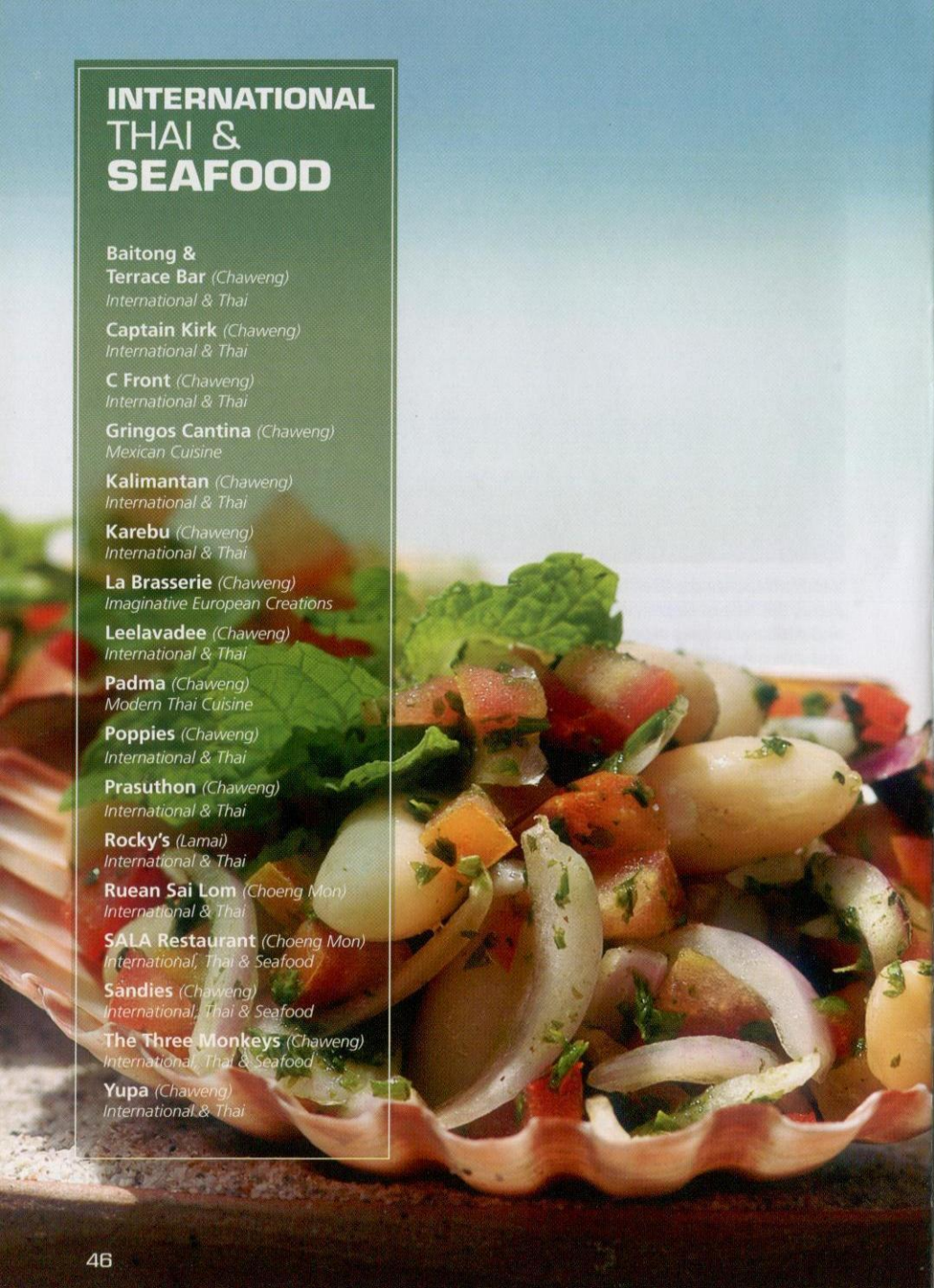
INFORMATION:

Contact: 077 231 229
Average cost per person: 600 Bt
House wine per glass: 120 Bt
Credit cards: Visa, Master
Service & tax: Included
Popular Dish:
Home made Pasta Pizza & Steak
Corkage fee: 300 Bt
Open from: Dinner 12:00 to 23:30

**Air conditioning or fan cooled dining areas Reservations are recommended.*



FOR TAXI: ร้านอยู่ในซอย โซโลบาร์



INTERNATIONAL THAI & SEAFOOD

Baitong & Terrace Bar *(Chaweng)*
International & Thai

Captain Kirk *(Chaweng)*
International & Thai

C Front *(Chaweng)*
International & Thai

Gringos Cantina *(Chaweng)*
Mexican Cuisine

Kalimantan *(Chaweng)*
International & Thai

Karebu *(Chaweng)*
International & Thai

La Brasserie *(Chaweng)*
Imaginative European Creations

Leelavadee *(Chaweng)*
International & Thai

Padma *(Chaweng)*
Modern Thai Cuisine

Poppies *(Chaweng)*
International & Thai

Prasuthon *(Chaweng)*
International & Thai

Rocky's *(Lamai)*
International & Thai

Ruean Sai Lom *(Choeng Mon)*
International & Thai

SALA Restaurant *(Choeng Mon)*
International, Thai & Seafood

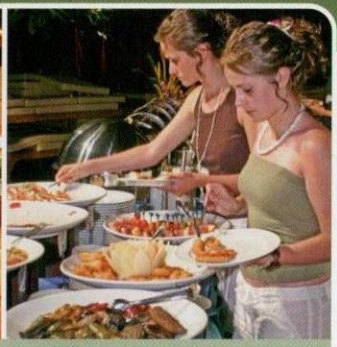
Sandies *(Chaweng)*
International, Thai & Seafood

The Three Monkeys *(Chaweng)*
International, Thai & Seafood

Yupa *(Chaweng)*
International & Thai

Baitong & Terrace Bar







Baitong Restaurant is the signature restaurant of Banana Fan Sea Resort. Enjoy a tempting range of International dishes from the á la cart menu everyday or feast yourself to their great valued theme Buffet Nights five nights a week.

BUFFET OFFERINGS

Tuesdays : Italian Fiesta with abundant choices of authentic dishes soup to nuts from Milano to Palermo, including a Pasta Station cooked to order right in front of you.

Wednesdays : BBQ Beach Party (weather permitting) open-flame grilled items of Beef, Pork, Spare Ribs, Chicken, Squid, Prawns, Crabs and all the trimmings...more than you can imagine, including a Polynesian Show.

Thursdays : Thai Buffet of many local and authentic Thai dishes to choose from of sheer quality and an open cooking station, including a Thai Cultural Dance Show.

Fridays : Reef 'N' Beef Night poolside with and open cooking station of grilled Steaks 'N' Seafood to your liking with a vast selection of appetizers from the Buffet spread.

Saturdays : International Buffet Night is a feast for the senses and the Island's most popular Christy's Flashy Cabaret Show (superstar female impersonators) that will amaze you.

INFORMATION:

Contact: 077 413 483-6
Average cost per person:
A la Carte - 450 Bt
House Wine per bottle: 850 Bt
House Wine by the glass: 160 Bt
Credit cards: MC/Visa, Amex, Diner
Service & Tax:
10 % Service charge and 7 % tax
Most Popular: Theme Buffet Nights 550 Bt
Entertainment: every night
Buffet Nights: at 550++ Baht, children under 10 years old eat Free!!
Open From: 7:00 to 23:00
Web: www.bananafansea.com

Banana Fan Sea Resort
Koh Samui

FOR TAXI: ร้านอยู่ใน บานานา แฟนซี รีสอร์ท หาดเฉวง

Captain Kirk







Captain Kirk Restaurant is set in a tropical roof garden overlooking Central Chaweng. The diverse menu offers more than 80 Thai and international dishes all representing great value for money. Don't miss the unique tables, a real talking point!

MENU SAMPLE:

01. Fresh tuna marinated with olive oil, lemon, mashed herbs, toast - 140 Bt

02. Baked seafood with garlic butter sauce - 210 Bt

03. Baked smoked duck (breast) salad and prunes - 170 Bt

04. Australian beef tenderloin (250 g) Choice of sauces: bearnaise, mushrooms and cream, shallot, green pepper. Served with baked potatoes or french fries, vegetables - 470 Bt

05. Shark steak grilled red curry sauce, vegetables and yellow rice - 280 Bt

06. Plate of mixed grilled seafood, served with 2 sauces, vegetables and rice. (Baked potatoes on order) - 480 Bt

07. Ice cream nougat with caramelled cashewnuts, strawberry coulis - 160 Bt

INFORMATION:

Contact: 081 270 5376
Average cost per person: 500 Bt
House wine per bottle: 670 Bt
Service & tax: Included
Popular Dish: Mixed Grill Seafood (No.6)
Open from: 17:00 to 23:00

**Menu available in Thai, English, Italian & French*

Captain Kirk

FOR TAXI: ร้านตั้งอยู่ชั้นบนของ ร้านสปอร์ต สเตเดี้ยม ตรงข้ามกับ สมุย ไนท์ พลาซ่า หาดเฉวง

Romantic Dining *on the beach*



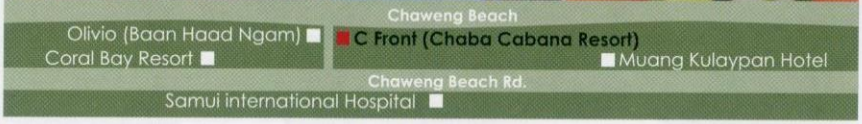
Dining at Sandies is a true pleasure,
with it's romantic setting and wide choice of culinary styles from around the world.
Sandies offers the finest selection of Thai and International cuisine and some great cocktails,
all of which can be enjoyed while taking in spectacular views of Chaweng Beach. Bon Appetit !

Silver Sand Beach Resort • Chaweng • Reservation: 077 422 777

C Front







C Front Restaurant as its name suggests, offers a unique location including the evening cool Sea Breeze, Sea Front Location, Sea Food Specialties . The extensive menu also offers an exquisite variety of Thai and International Cuisine . Well known for its dazzling friendly service staff, this restaurant gives you a real tropical island beach front experience and great cuisine.

MENU SAMPLE:

01. Prawn Cocktail with Avocado - 220 Bt

02. Scallops with Lime and Ginger Chili Chutney - 240 Bt

03. Sirloin Steak with Potato Mash & King Prawn Garnish - 490 Bt

04. Stir Fried Rock Lobster with Vegetables - 350 Bt

05. Tamarind Fish - 315 Bt

06. C Front Seafood Celebration -1390 Bt (For Two)

Guest Comments

"Yet again, Fantastic meal! Yet again your staff have looked after us really well. You should put this restaurant in the gourmet guide!!" - Petter Barry

"Great food & great service. We always get from here!" - Mr & Mrs Johnstove

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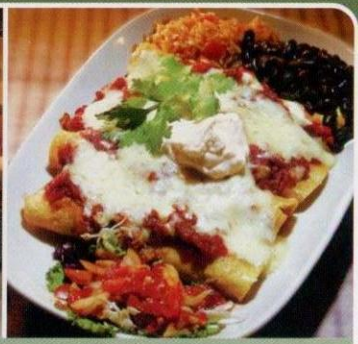
Contact: 077 231 350-9
Average cost per person: 1,000 Bt (3 courses including drinks)
House wine per bottle: 899 Bt
Credit cards: Amex, MC, Visa, Diners
Service & Tax: 7% & 10%
Popular Dish: Tamarind Fish & C Front Seafood Celebration
Entertainment: 6 nights a week live duo singers, Tuesday night Thai village night, Thursday night Beach party Buffet with Cabaret or Polynesian
Open from: Lunch 11:30 - 17:30, Dinner 17:30 - 23:00
Web: www.chabanet.com

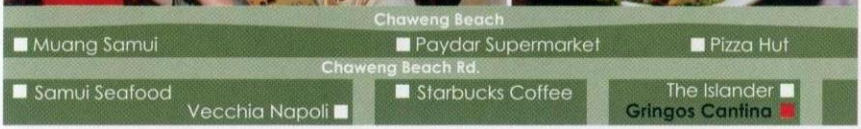
CHABA
Chaba Cabana Beach Resort & Spa
North Chaweng Beach
Koh Samui

FOR TAXI: ร้านอยู่โรงแรมชบาคาบานา่ หาดเฉวงเหนือ

Gringos Cantina







Gringos Cantina is off the busy main road but right in the heart of Chaweng. Gringos offers a wide selection of authentic Tex-Mex dishes and naturally Frozen Margaritas to complete the Mexican flavour. There is a different special every night of the week and a selection of Vegetarian dishes on the menu.

MENU SAMPLE:

01. Nachos - melted cheese, salsa and Jalapeño peppers - 140 Bt

02. Quesadillas - grilled flour tortilla withCheese and a choice of fillings - 85 Bt

03. Tacos - Crispy corn tortillas with chicken or beef, lettuce, salsa and cheese - 215 Bt

04. Enchiladas - soft corn tortillas with chicken or beef topped with enchilada sauce and cheese - 235 Bt

05. Fajitas - beef, chicken, pork with guacamole, sour cream, cheese, salsa and two warm flour tortillas - 275 Bt

06. Spicy BBQ Pork Ribs Served with rice, and Mex slaw - 245 Bt

07.Deep Fried Ice Cream - Chocolate, strawberry or Vanilla - 90 Bt

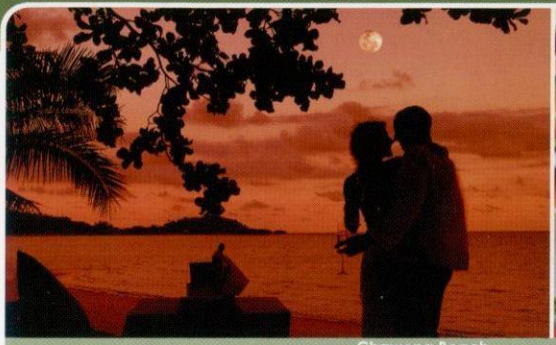
**Thai, vegetarian and kids menu available*

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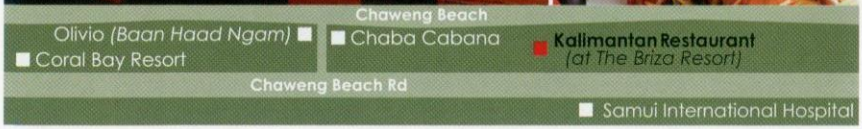
Contact: 077 413 267
Average cost per person: 400 Bt
House wine per glass: 105 Bt
Credit cards: Visa, Master, JCB
Popular Dish: Fajitas (No. 5)
Special Offer:
Jug Frozen Margaritas - 300 Bt
(14:00 to 18:00)
Open from: 14:00 to 24:00

FOR TAXI: ร้านตั้งอยู่ในซอย หลัง ร้านไอส์แลนด์เดอร์ ติดกับ เทรซเซอร์ ไอส์แลนด์ มินิ กอลฟ์ หาดเฉวง

Kalimantan







Romance is the order of the day at Kalimantan Restaurant at The Briza Resort. This elegant restaurant comfortably seats up to sixty people either in the air-conditioned dining room or outside on the terrace overlooking the gardens. For that extra special occasion there are just five tables situated right on the beach overlooking this quiet end of Chaweng Beach (booking is recommended)

MENU SAMPLE:

01. blackened tuna with asparagus, confit of shallots and black olives - 290 Bt

02. seafood salad - king prawn, sea scallop, rock lobster marinated squid, lemon dressing - 280 Bt

03. pan-fried sea bass filet with tropical fruit, red curry sauce and jasmine steamed rice - 420 Bt

04. surf and turf - beef tenderloin, rock lobster, roasted potatoes, béarnaise sauce - 750 Bt

05. char-broiled prawns with chili, lime and garlic dip - 280 Bt

06. seafood basket for two person - a basket of king lobster, rock lobster, squid, fish, prawns and crab, baked potato, rice and salad - 4,000 Bt

07. white and black chocolate mousse with chocolate chips and whipped cream - 180 Bt

INFORMATION:

Contact: 077 231 997
Average cost per person: 1,000 Bt
House wine per bottle: 1,200 Bt
Credit cards: Visa, Master, JCB, Amex, Diner
Service & Tax: 7% and 10%
Popular Dish: No. 3 & 6
Open from: 6.30 am – 23.00 pm
Capacity: comfortable seats up to 60 people

FOR TAXI: ร้านอยู่ใน เดอะบริษา บีชรีสอร์ท แอนด์ สปา หาดเฉวง

THE briza BEACH RESORT & SPA samui INVIGORATE ATMOSPHERE

Karebu







Karebu restaurant and bar offers stunning beach front dining at any time of the day, an elegant Thai menu and uncomplicated international cuisine. The casual breakfast and lunch atmosphere becomes a romantic spot on the beach front, right under the stars.

MENU SAMPLE:

01. Discover our tapas for lunch choose any three items for - 495 Bt

02. Avocado and scallop cebiche - Fresh marinated scallops served with avocado - 200 Bt

03. Baked Prawns: locale king prawns baked in the oven with big sea salt - 450 Bt

04. Stuffed Lamb chops - Young New Zealand Lamb Chops stuffed with feta cheese and served with red wine sauce - 490 Bt

05. Lobster Parisienne - Lobster tails served with a musterd mayonnaise and tarragon sauce - 975 Bt

06. Panang curry - thick panang curry with chicken or beef - 180 Bt

07. Caramel Nougat - Rich sweet dessert with nuts and cream - 150 Bt

INFORMATION:

Contact: 077 239 041
Average Cost per person: 700 Bt food only
House Wine per bottle: 700 Bt
Credit Cards: Visa, Master
Service Charge & tax: : 7% Tax and 10% Service charge
Popular Dish: Tapas
Open from: 11:00 to 22:30
Web: www.leparadisresort.com

KAREBU
restaurant & bar

FOR TAXI: ร้านอยู่ในโรงแรม เลอ ปา รา ดี ตรงทางลงหาดสาธารณะเฉวง

La Brasserie







La Brasserie at Beachcomber Hotel offers casual seaside dining, serving imaginative European creations, as well as traditional Thai cuisine. The open air beach terrace is the perfect spot to enjoy a romantic evening.

MENU SAMPLE:

01. Rock lobster - Rock lobster with grilled mango, herb salad, red curry sauce and basil oil - 295 Bt

02. Roasted Mozzarella (Starters) - Wrapped in Parma ham with sun dried tomatoes, asparagus and basil with Balsamic reduction - 240 Bt

03. Chicken breast - With roasted baby onions, straw mushrooms, pancetta, arugala, sherry vinegar caramel and truffle oil - 450 Bt

04. Snapper fillet - On a chorizo sausage, green beans and sun dried tomatoes, lemon mayonnaise and bell pepper reduction- 475 Bt

05. Chocolate plate- A selection of delectable chocolate desserts - 225 Bt

06. Green tea mousse - served with caramelized pear, pistachio praline, ginger snap biscuitand lime-honey dressing - 160 Bt

INFORMATION:

Contact: 077 422 041
Average cost per person: 850 Bt (3 courses)
House wine by glass: 150 Bt
Credit cards: Visa, Master, Amex, Diner
Service & tax: Included in the price
Popular Dish: Roasted mozzarella
Entertainment: Live music most nights
Open from: 7:00 to 23:00
Executive chef: Steven van Duyn
Web: www beachcomber-hotel.com
Email: chef@beachcomber-hotel.com

Chaweng
BEACHCOMBER
KOH SAMUI - THAILAND

FOR TAXI: ร้านอยู่ในโรงแรม บีชคอมเบอร์ (ระหว่างโรงแรม ชบา และ ซิลเวอร์แซนด์ รีสอร์ท หาดเฉวง)

Leelavadee







If you are searching for the perfect venue for a romantic dinner, then look no further than Leelavadee Restaurant at Baan Chaweng Beach Resort & Spa. The extensive menu features a wide selection of international and Thai dishes as well as great seafood.

MENU SAMPLE:

01. Stir fried fish with black pepper - 170 Bt

02. Barbecued snapper with banana leaves and herbs - 330 Bt

03. Green curry with shrimp in coconut - 150 Bt

04. Grilled New Zealand imported beef tenderloin - 520 Bt

05. Salmon steak - 290 Bt

06. Fettuccini fruitti di mare (spicy tomato sauce with seafood) - 240 Bt

07. Roast duck with young vegetable – 240 Bt

08. Pad Thai – Fried noodle Thai style with shrimp - 100 Bt

INFORMATION:

Contact: 077 414 126-7
Average Cost per person: 550 Bt
House Wine per glass: from 150 Bt
Credit Cards: Visa, Master
Service Charge & tax: Included
Entertainment:
Cabaret Show (Tue)
Popular Dish:
B.B.Q. Snapper with banana leave and herbs (No. 2), Pad Thai (No. 8)
Open from: 7:00 to 23:00
Web: www.baanchawengbeachresort.com

Baan Chaweng
Beach Resort & Spa

FOR TAXI: ร้านอาหารลีลาวดีตั้งอยู่ในโรงแรมบ้านเฉวง บีช รีสอร์ท ใกล้กับธนาคารนครหลวงไทยสาขาหาดเฉวง

Padma







Padmas aim is to provide food & beverage that sets new standards in quality, consistency, innovation & most importantly value. The menu is a fantastic mix of modern Thai and Pacific Rim Cuisine composed from a variety of countries & regions within South East Asia. Padma is beautifully located, with sweeping views over the Gulf of Thailand. Padma is also renowned for its unique signature cocktails.

MENU SAMPLE: THAI

01. Seared salmon betel leaf with dried shrimp galangal and salmon roe - 133 Bt each

02. Crispy duck with mandarin yellow bean and tamarind sauce - 635 Bt

03. Stir fried crab with pong gari asian celery baby corn and chilli - 540 Bt

04. Crispy whole fish with three flavor sauce and deep fried holy basil - 550 Bt.

MENU SAMPLE: PACIFIC RIM

01. Grilled Australian sirloin with a mushroom,bacon & tarragon spring roll, wild rice and bok choy timbale - 800 Bt

02. Crab & avocado rissotto with garlic king prawn and red capsicum sauce - 580 Bt

03. Rendang marinated lamb medallions with ginger scented vegetables and a fig chutney - 760 Bt

04. Poached baby red snapper fillets with ginger, chilli and tomato relish on cha om - 620 Bt

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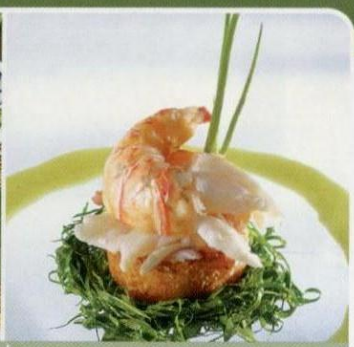
Contact: 077 234 500 ext 71
Average cover spend for food: 800 Bt
Wine by the glass : from 200 Bt
Wine by the bottle : from 900 Bt
Credit cards: visa, mastercard & Amex
Opening: 6.30am -10.30pm
Breakfast, lunch and dinner
Popular Dish: Grilled Australian sirloin with a mushroom, bacon & tarragon spring roll, wild rice and bok choy timbale - 800 Bt
Web: www.karmasamui.com

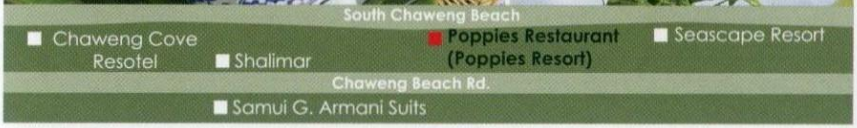
padma
beachside dining

FOR TAXI: ร้านอยู่ในคาร์ม่า รีสอร์ท ระหว่างเชิงมนต์กับเฉวงเหนือ

Poppies







Poppies Restaurant is firmly established as one of the leading restaurants on the island, where you can dine under the stars overlooking the Gulf of Siam or in the magnificent Ayuthaya style teak pavilion beside the pool.

MENU SAMPLE:

01. Yam Makheua Yao (Thai Salads) Grilled prawns and eggplant with herb-lime dressing - 320 Bt

02. Pla Neung (Thai Seafood Main Course) Whole white snapper steamed with Thai herbs, ginger, onions and soy sauce - 600 Bt

03. Gaeng Mee Poppies (Thai Seafood Main Course) Crispy yellow noodles with seafood in coconut curry - 375 Bt

04. Goat's cheese baked in filo pastry and served with a dry fig compote - 325 Bt

05. Greens tossed with pecan nuts, blue cheese and tabasco vinaigrette - 295 Bt

06. Australian Beef Fillet - Pan roasted stuffed with blue cheese and served with bacon jus - 995 Bt

07. Phuket Lobster - Poached in butter with a light green curry sauce - Market Price

INFORMATION:

Contact: 077 422419
Average cost per person: 1,000 Bt
House wine per bottle: 990 Bt
Credit cards: Visa, Master, Amex
Service & tax: 7% Tax and 10% Service Charge
Popular Dish: Australian Fillet (No. 6)
Entertainment: (Sat) Thai Night *(live music and dance show)*, (Mon, Thu) Ali Li & Rudi play favourites, (Tue) Traditional Thai music, (Web, Fri) Acoustic Guitarist
Open from: Lunch 11:30 to 17:30
Dinner 17:30 to 22:30
Web: www.poppiessamui.com

Poppies SAMUI

FOR TAXI: ร้านอยู่ในโรงแรม ป๊อปปี้ หาดเฉวง (ระหว่าง โรงแรม ซี สเคป กับ เฉวง โคฟ รีสอร์ท)

Prasuthon







Prasuthon Restaurant at Nora Beach Resort & Spa is a completely open-side restaurant running along the beachfront. Every evening features a different theme with a Beach B.B.Q, Western Cuisine and a Floating Market Thai Night with classical Thai Entertainment. Call them for details of what is on tonight. A culinary discovery at Prasuthon Restaurant.

MENU SAMPLE:

01. Seafood Salad with Fruits – Grilled Scallops, Prawns, Crap Meat with fresh fruit & Yoghurt dressing – 250 Bt

02. Quick Fried Sesame Fish Salad – Mixed salad with Fish served with sesame lemon dressing – 250 Bt

03. Japanese Seaweed Salad – Seaweed roll with seafood served with pea nut sweet chill sauce – 250 Bt

04. Grilled Seafood Skewer on Lemongrass – Served with cashew nut butter sauce and butter rice – 380 Bt

05. Fish Fillet with Wasabi Cream Sauce – White snapper fillet with sautéed vegetable & bell pepper and butter rice – 350 Bt

06. Stuffed Red Snapper with Lobster Sauce – Red snapper roll with spinach served with sautéed vegetable & bell pepper – 380 Bt

07. Seafood Termidor in Crab Shell – Seafood with white wine sauce served with sautéed vegetable & butter rice pepper – 380 Bt

INFORMATION:

Contact: 077 429 400 – 077 413 999
House Wine per bottle: 850 Bt
Credit Card: Visa, Master, Amex
Service & Tax:
7% Tax and 10% Service Charge
Popular Dish:
Grilled Scallop and Prawns Salad
Entertainment: (Mon) Thai Classical Dance, (Daily) Serenade Mariposa Duo, (Wed, Sat) FACE to Face Band, (Fri) Cabaret Show
Open from: Lunch 12:00 - 17:00 hrs.
Dinner 19:00 - 23:00 hrs.
Web: www.norabeachresort.com

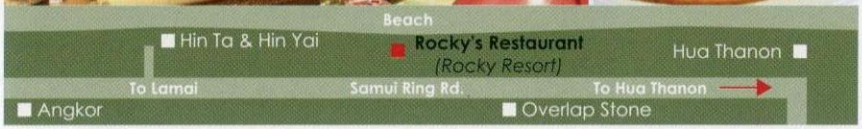
FOR TAXI: ร้านอยู่ในโรงแรม โนรา บีช รีสอร์ท แอนด์ สปา ตั้งอยู่หาดเฉวงเหนือ เยื้องๆ อีรันดาสปา

PRASUTHON
RESTAURANT

Rocky's







Rocky's Restaurant is probably the most beautiful restaurant on the island. Tucked away in a secluded cove south of Lamai, Rocky's serves an excellent selection of Thai and European food in a delightfully casual, yet elegant environment. Perfect for a romantic evening for two, or for the whole family.

MENU SAMPLE:

01. Black Spaghetti with Prawns in a Creamy Pernod Sauce - 380 Bt

02. Exotic Grilled King Prawns with an Orange Mango Sauce - 790 Bt

03. Pan Fried Salmon Steak with Steamed Asparagus - 650 Bt

04. Medallions of Beef Tenderloin with Roasted Aubergine and Blue Cheese - 650 Bt

05. Roasted Rack of Lamb with Cumin Jus and Tomato Caper Jam - 790 Bt

06. Grilled King Fish with a Garlic White Wine Sauce on a Potato Cake with Roasted Vegetables - 550 Bt

07. Pan Fried Scallops on Mashed Potatoes with a Basil Bacon Butter Sauce - 650 Bt

08. White and Dark Chocolate Mousse with Mango and Dragonfruit - 220 Bt

INFORMATION:

Contact: 077 418 367
Average cost per person: 900 Bt
House wine per glass: 250 Bt (Italian)
Credit cards: Visa, Master, Amex
Service & tax: 7% Tax and 10% Service Charge
Popular Dish: Beef Tenderloin (No. 4)
Events: Beach Barbecue Sunday Night, Thai Night on Tuesdays
Entertainment: Live Music most nights!
Open from: 7:00 to 23:00
Web: www.rockyresort.com

FOR TAXI: ร้านนี้ตั้งอยู่ในโรงแรม ร็อคกี้ รีสอรท ระหว่าง หินตาหินยาย กับ หัวถนนไกล้กับวัดศิลาฯ

Rocky RESORT Koh Samui, Thailand

Ruean Sai Lom







Our renowned restaurant, "Ruean Sai Lom' is idyllically placed between the classically designed swimming pool, lined with terra-cotta friezes and the magnificent Choengmon Beach. Impeccable design combined with luxurious use of flowers, fabrics and stone with open kitchen and sea view do make you 'feel like a president'. We offer a special price for whom take this guide book.

MENU SAMPLE:

01. Crab meat and asparagus soup Chinese style - 120 Bt

02. Tomatoes and Mozzarella cheese salad Sliced tomatoes with Mozzarella cheese and basil leaf Served with Italian dressing - 180 Bt

03. Goong Ka-ta Ron. Fried King Prawns with rice brandy and vegetable Served in hot pan - 250 Bt

04. Grilled New Zealand Lamb. With basil and spicy sauce Served with vegetable and steam rice - 350 Bt

05. Grilled New Zealand Tenderloin. With Vegetable, rote potatoes and your choice of Sauce - 480 Bt

06. Lobster special menu. King Lobster your choice of cooking served with salad and potatoes or steam rice. Medium size - 790 Bt Small size - 690 Bt

07. Deep Fried ice cream Garnish with chocolate sauce and dice fruit - 150 Bt

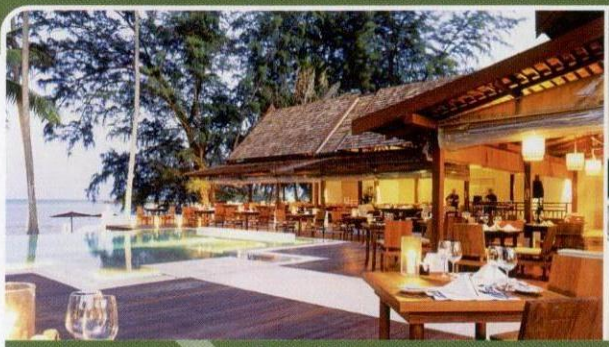
INFORMATION:

Contact: 077- 247 921-3
Average cost per person: 650 Bt
House Wine per bottle: 750-980 Bt
House Wine per glass: 150-165 Bt
Credit Card: Visa, Master, Amex, Diner
Service & Tax: Included in the price
Popular Dish:
Lobster special menu (No 06.)
Entertainment:
Polinecial dance Friday Night
Open from: 7:00 am – 23:00 pm
Web: www.hotelthewhitehouse.com

White House
Beach Resort & Spa

FOR TAXI: ร้านตั้งอยู่ในโรงแรม เดอะไวท์ เฮาส์ หาดเชิงมนต์ (077-247-921-3)

SALA Restaurant







SALA Restaurant is an exceptional blend of style and taste, featuring Samui's coolest wine cellar. Enjoy mouthwatering international cuisine and traditional Thai delicacies in a romantic setting, with candlelit tables on the beach, and poolside dining under the stars.

MENU SAMPLE:

01. Sea bass ceviche with tomatoes, shallots, spring onions and coconut milk - 280 Bt

02. Seared Japanese scallops with tomato confit, stir-fried rucola leaves and papaya couli - 340 Bt

03. Grilled rock lobster tails in aromatic herbs with mango and mesclun salad, balsamic jam and semi-dried tomatoes - 350 Bt

04. Australian angus beef tenderloin stuffed with blue cheese, wrapped in bacon served with Jack Daniels whisky jus - 800 Bt

05. Pan-roasted sea bass fillet in macadamia herb crust, basil roasted cherry tomatoes and grain mustard sabayon - 500 Bt

06. Phuket lobster char grilled over coconut wood served with green curry sauce - 1200 Bt

07. Lava chocolate cake with vanilla ice cream - 180 Bt

**10% service charge and 7% VAT will be applied to the above charges*

INFORMATION:

Contact: 077 245 888
Average cost per person: 1,200 Bt
House wine per bottle: 820 - 1,250 Bt
House wine per glass: 220 - 330 Bt
Credit cards: Visa, Master, Amex, Diners
Service & tax: 7% tax and 10% service charge
Popular Dish: Australian angus beef tenderloin (No. 4)
Entertainment: Acoustic Harmonies on Saturdays, Thai night on Wednesdays, Bossa Nova Guitarist on Mondays, Tuesdays and Fridays
Open from: 7:00 to 23:00
Web: www.salasamui.com

SALA SAMUI

FOR TAXI: ร้านตั้งอยู่ในโรงแรม ศาลาสมุย ใกล้กับโรงแรม เดอะไวท์ เฮาส์ หาดเชิงมนต์

Sandies







Forget beachside dining, Sandies Restaurant at Silver Sand Resort lets you dine on the beach. The ideal spot for a cocktail or two, while selecting from the extensive Thai and international menu.

MENU SAMPLE:

01. Salmon capaccio - Thin sliced raw salmon with spicy three flavoured sauce and mixed salad - 220 Bt

02. Amazing ceasar salad - The best of ceasar accompanies by fish tofu and skewer chicken - 220 Bt

03. Two dance of the sea - Steamed seabassand skewer prawn with lemongrass with laksa sauce - 465 Bt

04. Rack of lamb - Roasted lamb rack mashsamon sauce - 550 Bt

05. Salmon steak - Served local savoury Samui country sauce - 500 Bt

06. Pizza Fruitti de Mare - Seafood onion bell pepper mozzarella & herb - 245 Bt

07. Chicken con Pepperoni - Grilled chicken breast with pepperoni & tomato sauce - 300 Bt

08. Geang Phed Ped Yang - Roasted duck with red curry - 220 Bt

09. Hot Pan Style - Seafood or beef served with french fries - 345 Bt

INFORMATION:

Contact: 077 422 777, 081 271 9395
Average cost per person: 550 Bt
House wine per bottle: 750 Bt
House wine by glass: 130 Bt
Credit cards: Visa, Master
Service & tax: Included
Entertainment:
1. *Mon - 'Fisherman Night'* - Enjoy fresh seafood, Choice of your cooking (Thai or Chinese) 2. *Wed - 'Special Thai Night'* - Enjoy Thai special dish, FREE Salad Bar 3. *Fri - 'Cowboy Night'* - Enjoy variety of good steak, Live Country music, FREE Salad Bar 4. *Big Screen with Sport Program Everday*
Popular Dish: No. 03
Open from: 6:30 to 24:00
Web: www.silversand-resort.com

FOR TAXI: ร้านอยู่ใน ซิลเวอร์แซนด์ รีสอร์ท หาดเฉวง (โทร. 077 422 777)

SANDIES

The Three Monkeys







The Three Monkeys is a genuine pub restaurant, combining friendly European atmosphere with Thai hospitality, and a menu head and shoulders above the standard pub fare. Get your hands on some groovy 3 Monkeys collectables including t-shirts, singlets, lighters and caps! Live sports, great music and free pool; what more could you ask for?

MENU SAMPLE:

01. Sleeping with Monkeys - Chicken with basil & a touch of crushed fresh chilli on cucumber bed, topped with a dash of mayo (pictured above right) - 129 Bt

02. Chicky Mushroom - Roasted chicken breast in lovely mushroom sauce, served with tasty garlic-buttered rice - 279 Bt

03. Wrap-Up Monkeys - Marinated chicken breast wrapped with grilled bacon, topped with yummy avocado sauce. Served with chips, grilled veggies, and garlic bread - 289 Bt

04. Sneezing Monkeys - Sizzeling sliced beef fillet with black pepper, capsicum, onion, asparagus in black soya sauce. Served with steamed jasmine rice - 299 Bt

05. Mango Monkeys - Marinated king prawns topped with lovely mango sauce, served with chips, grilled veggies, and garlic bread - 399 Bt

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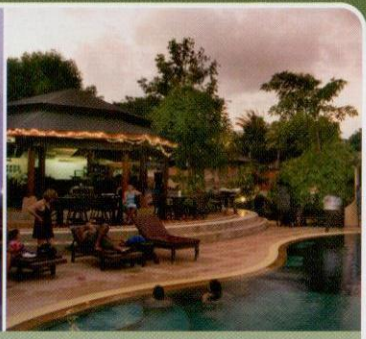
Contact: 077 422 584, 081 821 9388
Average cost per person: 550 Bt
House wine by glass: 190 Bt
Credit cards: None
Service & tax: Prices are net
Entertainment: Free Pool & Internet
Popular Dish: Chicky Mushroom (No.2)
Open from: 10:30 to 1:00
Web: www.3-monkeys.com

The 3 Monkeys
PUB & RESTAURANT

FOR TAXI: ร้านอยู่ปากทางเข้า ชิลเวอร์แซนด์ รีสอร์ท หาดเฉวง

Yupa







Yupa's Restaurant at Chaweng Bay View Resort is located at the northern end of Chaweng Beach. It's hillside location provides a panoramic view of the ocean and Koh Matlang. The restaurant offers Thai and European cuisines, its' specialty being local Samui styled food. It is the ideal spot for a party and can be rented out for special occasions.

MENU SAMPLE:

01. Golden Scampi (Prawns dipped in grated coconut,deep fried with mango curry sauce) - 120 Bt

02. Talay Jaan Ron (sauteed seafood with sweet and sour sauce,served in a hot plate) - 250 Bt

03. Gang Phanang Gong (sauteed shrimps in thick aromatic curry sauce and coconut milk) - 160 Bt

04. Gai Pad Med Mamuang (pan fried chicken with cashew nuts,onions and fried dry chili) - 140 Bt

05. Kao Ob Sup Pa Rod (seafood fried rice with yellow curry served in pineapple bowl) - 140 Bt

06. Fiorentina (topped with pesto & parmesan served with rosemary - potatoes) - 450 Bt

07. Smoued Duck Carpackho (with peppes,basil leaves and a batsamic reduction) - 230 Bt

08. Bruschetta Mariwara (with Marinated salmon,Fried Prawn and grilled sqid) - 180 Bt

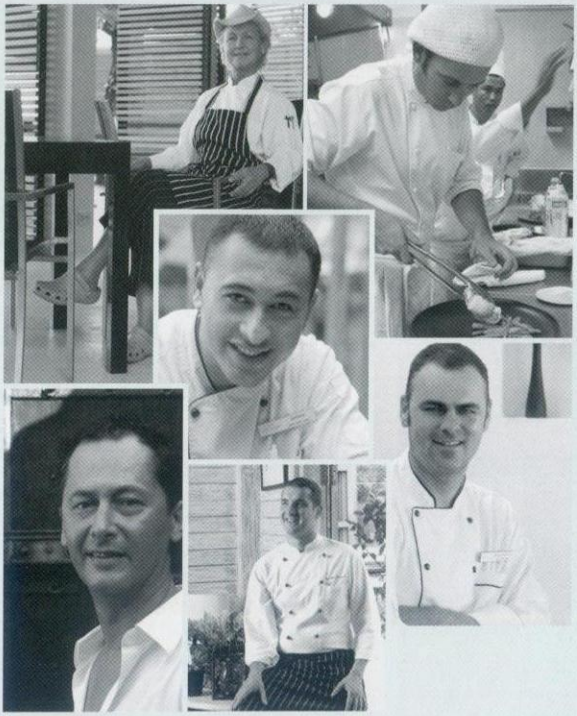
INFORMATION:

Contact: Tel: 077 414 069-71
Mobile: 081 891 7912 Fax: 077 414 072
Average cost per person: 700 Bt
House wine by glass: 120 Bt
Credit cards: Visa, Master
Service & tax: Included in the price
Popular Dish: Talay Jaan Ron (No. 2)
Open from: 7:00 to 23:00 pm
Transfer: Free within Chaweng
Web: www.chawengbayview.com
Specials: Your romantic dining experience with scenic view over chaweng bay. Daily fresh seafood direct from the local market!. Party and catening service available.

** In & Outdoor Catering*
(รับจัดงานเลี้ยงทั้งในและนอกสถานที่)

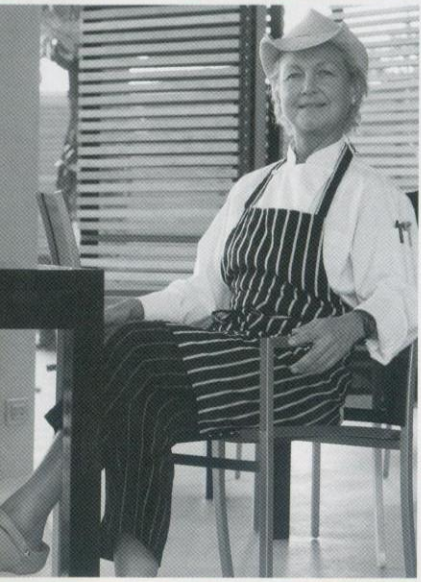
FOR TAXI: ร้านอยู่ในเฉวงเบย์วิว รีสอร์ท ฝั่งตรงข้ามโรงแรม โนราห์ ทาดเฉวง

FLAVOURS OF SAMUI



An introduction to some of the outstanding chefs who, luckily for us, are plying their trade right here on Samui.

FLAVOURS OF SAMUI





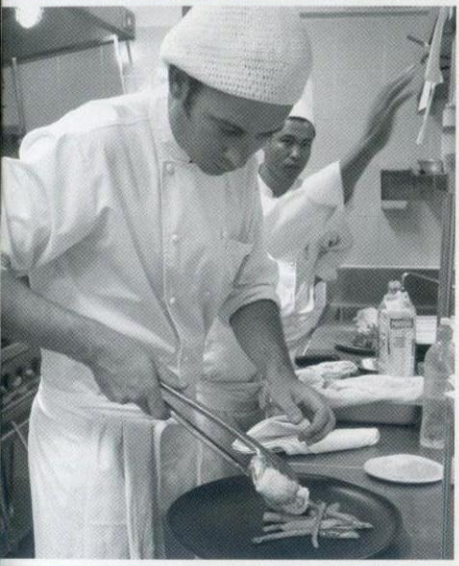
ALISON

Executive Chef Alison is from London and is a world traveler.....having worked in London, France, Austria, Greece, Australia and New Zealand, New York, Florida California and Thailand. Ali has worked as a private chef in Florida and Bangkok. Exec Chef Ali catered in London serving high profile clients at events attended by HRH Queen Elizabeth II and The Lord Mayor of London, The Natural History Museum book launch for Harry Potter and London 'Guild' functions across London. Exec Chef Ali catered a 'Freedom Tibet' Human Rights benefit in Pennsylvania attended by Tibetan scholar Robert Thurman, Yogi The Dharma Mittra and backup singer for Madonna – Donna de Lorey. Ali most recently catered the Armani Fashion Show in London, and music events as a Freelance chef – for R&B artist John Legend, Latin Jazz singer Marrisa Monte, Scottish Band Mogwah, Beyonce, 50 Cent, Razorlight, Bono, Bryan Ferry and The Zutons and, also the British Monty Python comedy fund raiser for Amnesty International 'The Secret Policeman's Ball at The Royal Albert Hall in London.

Alison's food philosophy is that food should be simple and fresh – no preservatives or additives just gorgeous. This reflects her health conscious lifestyle as a marathon runner together with regular yoga practice and meditation. This brings energy, harmony and balance to her life. Executive Chef Ali is passionate about her food beliefs that food should be fresh, clean and simple and not overdressed – just healthy.

Chef Ali is also passionate about music and her kitchen is lively and fun.

The Page at The Library
14/1 Chaweng Beach, Koh Samui 84320
Tel: 077 422 767-8 www.thelibrary.name





JAN HOLLISTER

Jan began his formal culinary career in his native Los Angeles before moving to the Big Island of Hawaii where he expanded his knowledge of Asian ingredients and cooking techniques.

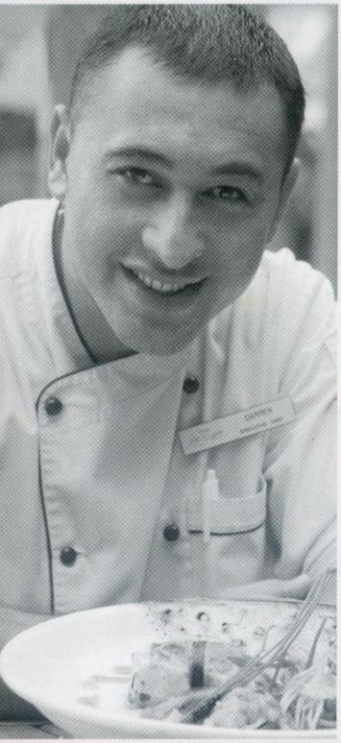
After traveling through Asia he settled on Koh Samui. He was the Executive Chef at Santiburi Resort followed by a 4-year stint at Poppies Samui in Chaweng.

He joined SALA Samui in 2005. After 6 years of cooking Pacific Rim cuisine, Jan has begun to focus more on "Pangea Cuisine" which is straight to the point, good food. Rather then try to force the food to be a certain style, the available ingredients dictate the final style of the dish. The emphasis is on the quality of the products, good cooking techniques and keeping the food focused to the point.

After living on Samui for over 6 years, Jan has cultivated good relationships with the fishmongers in Bangrak and Hua Tanon, ensuring the best quality seafood from Samui.

SALA Samui Resort and Spa
10/9, Moo 5, Baan Plai Laem, Koh Samui 84320
Tel: 077 245 888 www.salasamui.com

FLAVOURS OF SAMUI



DARREN IKINEPULE

With parents originally from the Niue Islands in the Pacific, Darren was born and raised in Auckland New Zealand. His training began at the age of 17, some 15 years ago, and he hasn't looked back since. He spent most of his early years at the Hyatt Regency Hotel in Auckland but also picked up a lot of other useful bits and pieces all over the city in some of New Zealand's top restaurants.

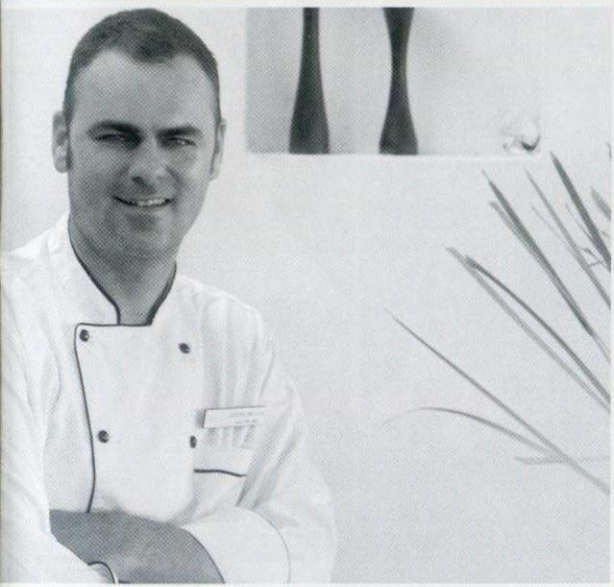
The opportunity to work in Thailand arose around 4 years ago when his former mentor Ronnie Macuja offered him a position in a well known Phuket hotel, after which he was sent here to Samui to set up and run two restaurants at a sister hotel.

Having fallen in love with Samui, Darren then moved on to the new premier restaurant at Chaweng Blue Lagoon, Kantara, a beautiful beachfront restaurant made mostly from teakwood in a contemporary Thai design with a beautiful waterfall in front. Here he can do what he loves, and does best, which is creating inspired Pacific Rim Cuisine.

Kantara at Chaweng Blue Lagoon Resort
99 Moo 2, Chaweng, Koh Samui, 84320
Tel: 077 422 037-40 www.bluelagoonhotel.com









STEVEN VAN DUYN

Steven van Duyn has been executive chef at Beachcomber hotel since November 2000. He is a New Zealander and he has been working in kitchens since 1984 and he did his apprenticeship and went to cooking college in 1986 and he completed his London city of guilds exams at the end of 1988. At cooking college they taught him the classical French cooking. He has worked with French, Swiss and kiwi chefs and with the knowledge he has gained from these people he is not only creating cuisine that he is comfortable to make but also what he thinks customers are looking to eat as well.

He says there are plenty of Thai, Italian, Steak restaurants but not many good quality or interesting restaurants out there. Example of this he is having a special of braised beef cheek on the menu to give the customers something that they might of not tried before.

He would say his cuisine, as is contemporary (modern, updated). but is not scared to use other ingredients from other cuisines to create dishes also, which you can see on his current menu.

La Brasserie at Beachcomber Hotel
3/5, Moo 2, Chaweng Beach Road, Koh Samui, 84320
Tel: 077 422 041 email: chef@beachcomber-hotel.com www.beachcomber-hotel.com

FLAVOURS OF SAMUI





WALTER ANDREINI (WALLY)

Talented Master Chef Walter Andreini, commonly known as "Wally" was born in Italy then grew up in Brussels where he graduated from the famous "Ecole Hôtelière de Namur". He then worked for several years in some of Brussels most famous restaurants, such as "Le ventre de Saint-Gris" and "Le fils de Jules". His passion for culinary discoveries brought him to Asia and after travelling in several countries he settled on Koh Samui.

Many a connoisseur is pleasantly surprised by Wally's "Fusion Cuisine", a mixture of his mother's traditional Italian cuisine and the recipes learned during his career throughout the world.

Zazen Boutique Resort & Spa
177, Moo 1, Bophut, Koh Samui, 84320
Tel: 077 425 085, 077 430 345 www.samuizazen.com

ANDREA FIORENTIN



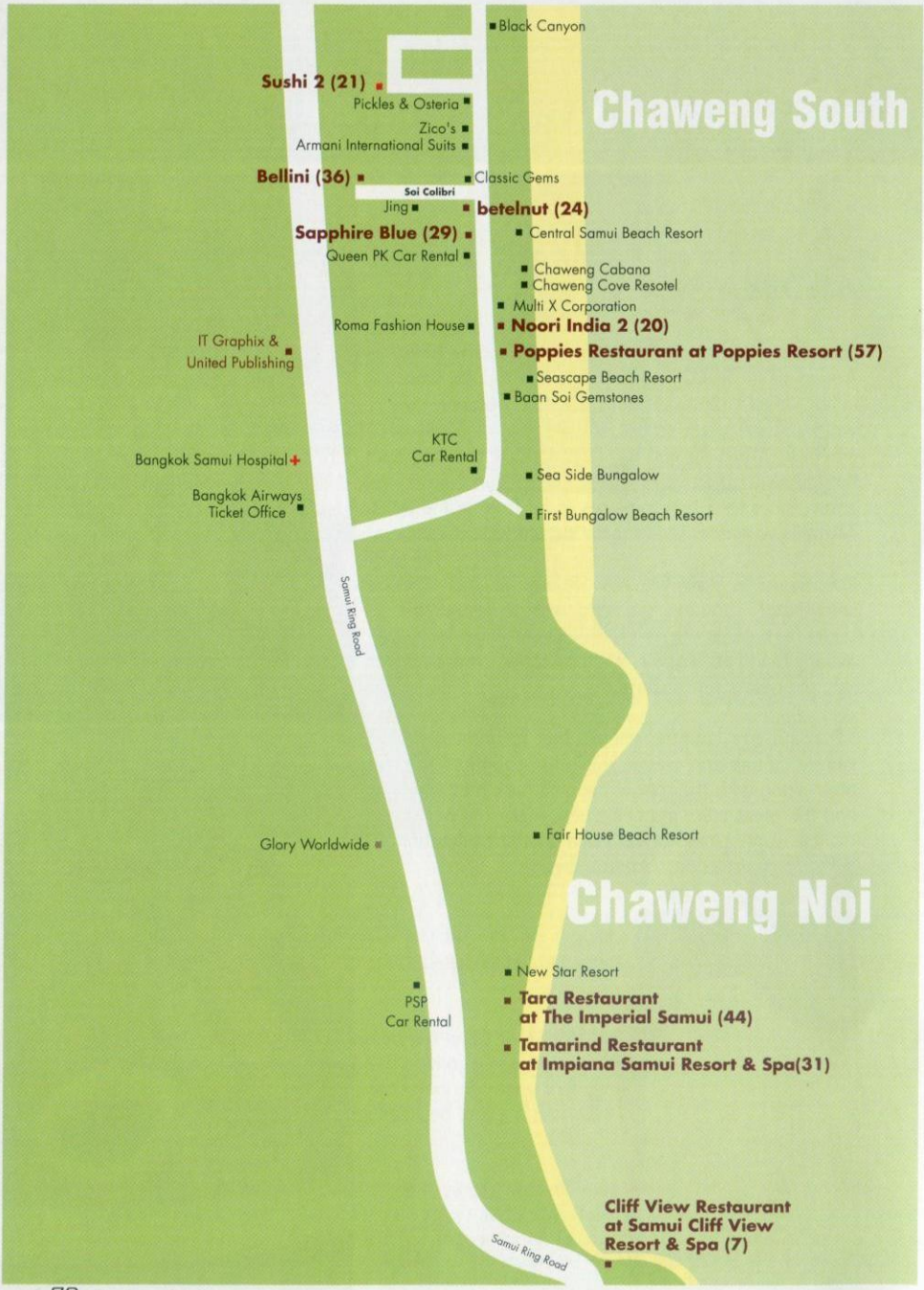
Born into a family of great cooks in his home town Treviso near Venice, Italy, Andrea started to work in local restaurants at the young age of only 14 while still attending school. His passion for cooking emerged soon after and he worked in some of Italy's best restaurants before his love for foreign cultures and cuisines took him to places as far from home as Australia where his career really started to take off.

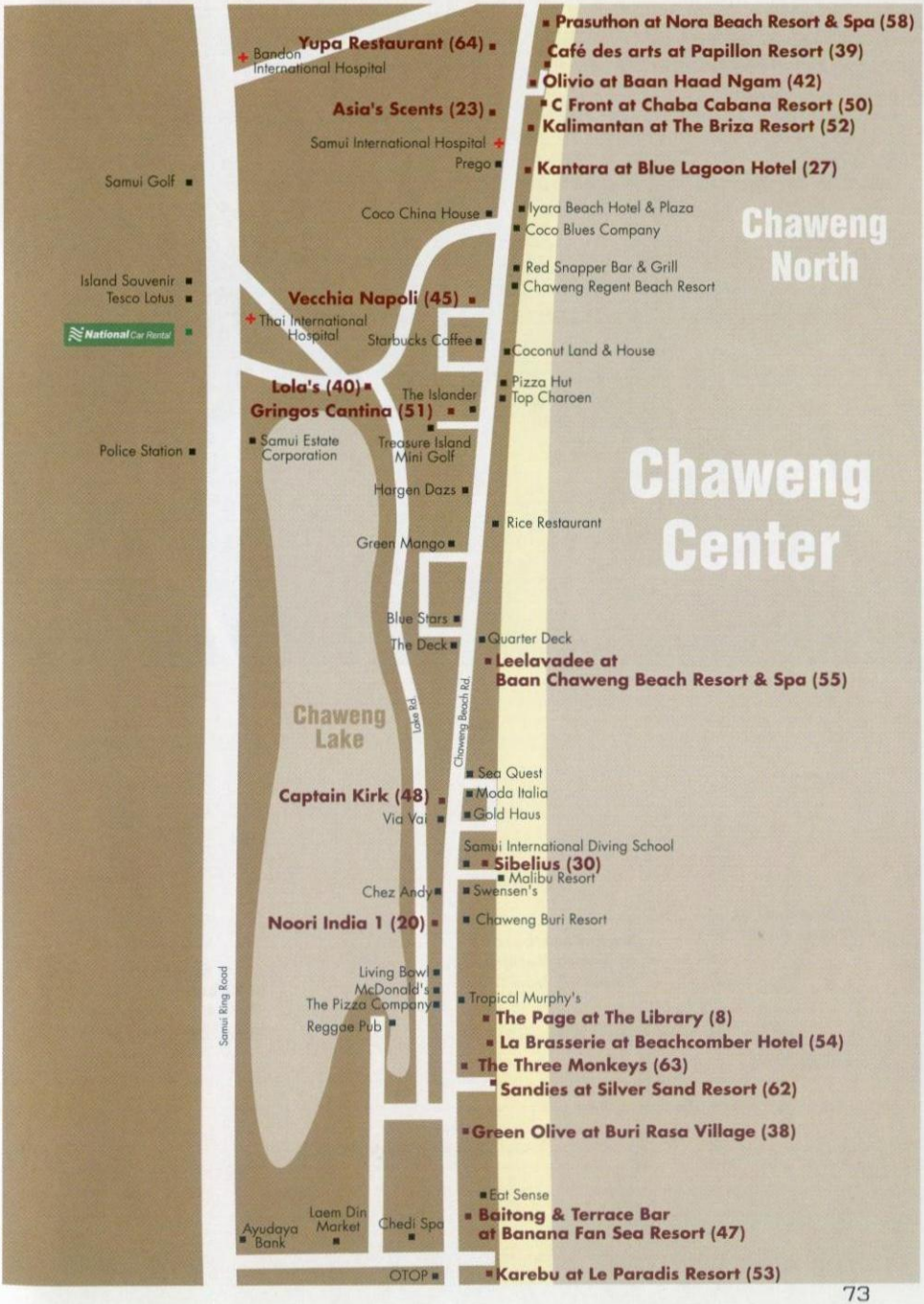
Koh Samui is now the new home for this "30-something" shooting star and with 2 restaurants under his helm at the trendy Buri Rasa Village, he has already made his mark in the local dining scene and still, the best is yet to come.

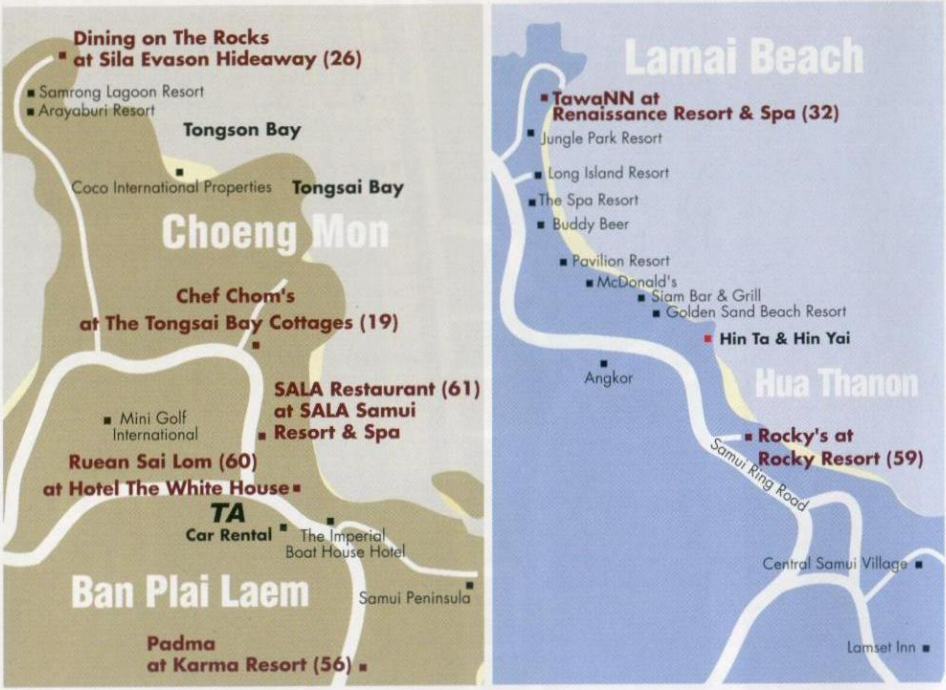
"Thailand is a country where I feel at home. The vibrant culture and cuisine this great country has to offer along with the special people I have met so far and the great team in my kitchen, make my work a real pleasure. I look forward to a greater exploration to achieve perfection," Andrea says.

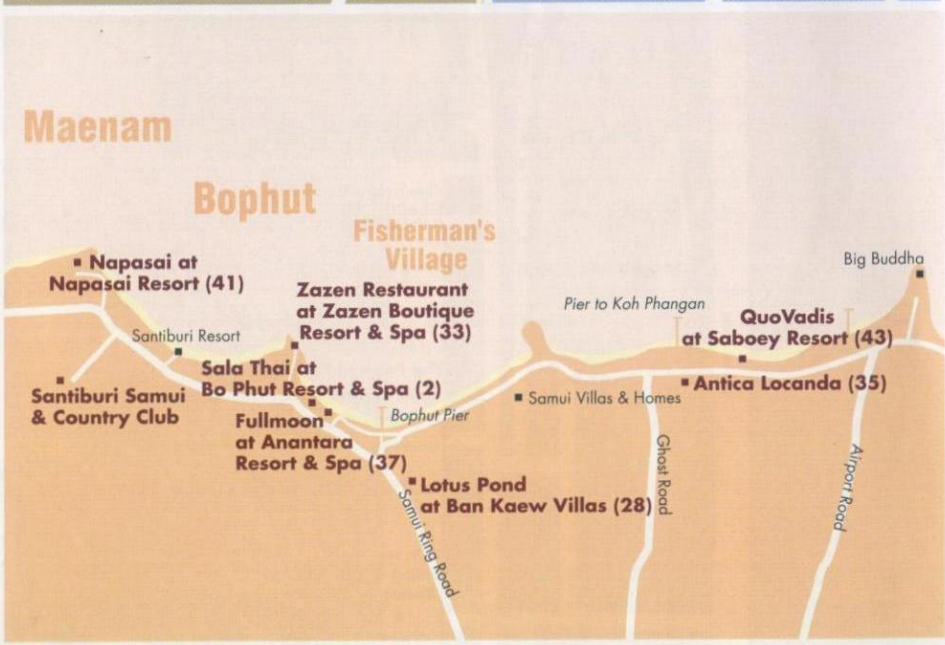


Green Olive at Burirasa Village
11/2 Moo2 Chaweng Beach, Koh Samui 84320
Tel: 077 230 222 www.burirasa.com


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Pickles & Osteria
Zico's
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Lotus Pond
at Ban Kaew Villas (28)
Ghost Road
Airport Road
Samui Ring Road

"Prawn Fantasy"

By Chef Sitthichai Saephu from
"Prasuthon Restaurant" at Nora Beach Resort & Spa



Ingredients:

200g	Tiger Prawn
10g	Fresh Strawberry
10g	Fresh Givi
10g	Cashew nut
10g	Dragon Fruit
10g	Lougen
10g	Seaweed Salad
1 piece	Garlic Cracker
	Black & white Sesame Seed
	Spring roll paper
	Coconut Milk
	Salt & Pepper
	Curry Powder
	Thai Spicy Sauce
	Lemon Grass

Method:

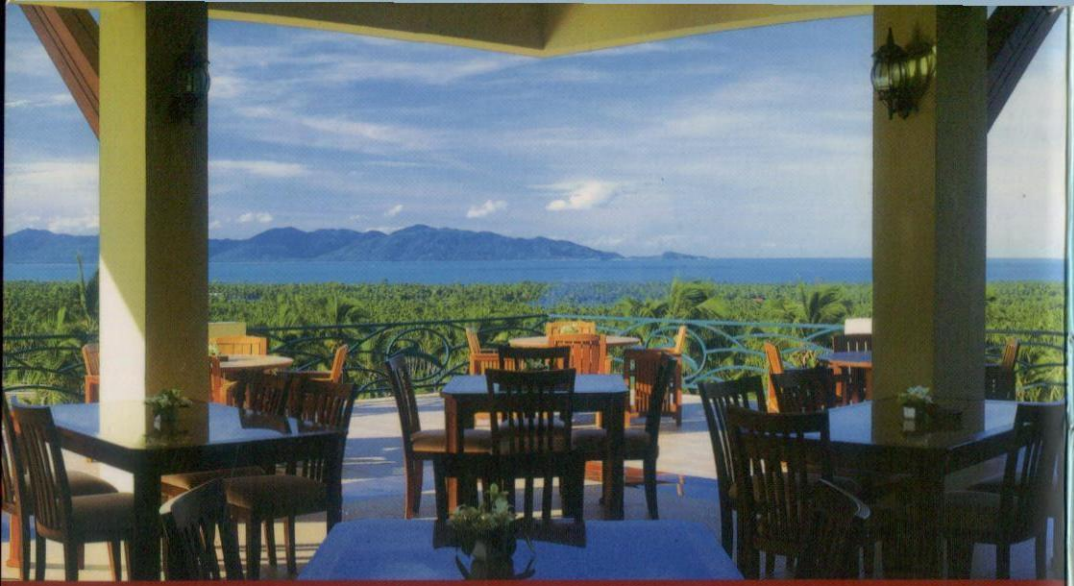
Seasoning Tiger Prawn with salt, pepper, curry powder and coconut milk to saturate for 1 – 2 minutes. Then grill and on top with fruits salad and finish the plate with Thai spicy sauce.

Chef:

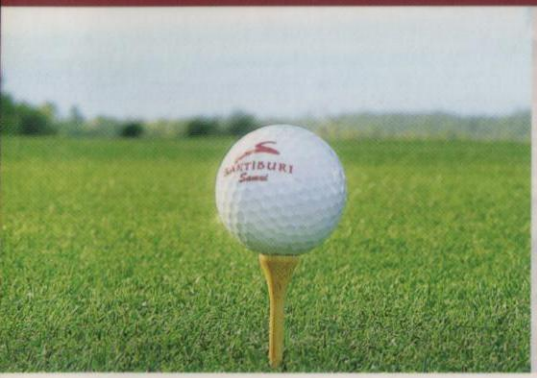
Sitthichai Sae-Phu grew up in a family that knows how to cook. His parents and brother are professional chefs, and Sitthichai accredits his passion for the culinary arts to his father, a celebrated hotel chef.

Sitthichai draws on twenty years of career experience and study, at both national and international level, to move seamlessly between Thai, Asian and European dishes.

At the age of thirty-nine, Sitthichai exudes a youthful enthusiasm for his craft, searching for new and creative ideas, and always developing current dishes to offer variety and personalization at every meal.



"The perfect lunch with a perfect view..."





SANTIBURI
GOLF
Samui · Thailand

With breathtaking views of *Koh Phangan*, the Clubhouse Restaurant at Santiburi Samui Country Club is the perfect spot to relax and enjoy an exquisite lunch. And the best part is, it's not just for golfers!

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